

Grilled Asian Flank Steak



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Recipe compliments of Chef Sally Cameron, "A Food Centric Life"

<http://afoodcentriclife.com>

Serves 4

1/2c soy sauce

1/4c balsamic vinegar

1/2c sake

3 large garlic cloves, finely minced

3T agave nectar

1 1/2T chives, finely chopped

2T grated ginger

2 pounds flank steak, trimmed of fat

Combine soy sauce, sake, agave nectar, ginger, balsamic vinegar, garlic and chives and pour into large zip~lock bag. Add flank steak, seal bag and marinate in refrigerator 2~8 hours.

Remove steak from marinade, reserving marinade. Preheat grill to high heat and spray with non~stick cooking spray.

Cook steak 3~4 minutes per side for medium rare. Remove steak from heat, loosely cover with foil and allow to rest 10 minutes. Thinly slice against the grain.

While steak is resting, reduce grill heat. Pour marinade in small saucepan and bring to a boil. Simmer several minutes and serve on the side as a dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com