

THREE-WAY MARINATED BEEF STEAK

Total preparation and cooking time: 35 minutes

Marinating Time: 6 hours or overnight

Servings: 4

1 beef flank steak (about 1 ½ pounds)

Marinade:

¼ cup prepared olive oil and vinegar vinaigrette or prepared Italian-style vinaigrette

1 teaspoon minced garlic

¼ teaspoon coarse grind black pepper

1. Combine marinade ingredients in small bowl. Place beef steak and marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning occasionally.
3. Carve steak across the grain into very thin slices.