

Grilled Flank Steak with Ginger Marinade

Ingredients:

- 1 (5-inch) piece of ginger, sliced thinly
- ¼ cup sesame oil
- 8 medium garlic cloves, smashed
- 2 tsp. freshly squeezed lime juice
- 1 tbl. honey
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 ½ lbs. flank steak, trimmed of fat and sinew

Directions:

In a nonreactive dish or large resealable plastic bag, combine all ingredients except steak and mix thoroughly. Add steak and turn to thoroughly coat. Cover dish or close bag and allow to marinate at room temperature for 30 minutes. (If you are making ahead, cover and place in refrigerator. Can be marinated up to 24 hours in refrigerator.)

Once steak has marinated, remove from refrigerator and bring to room temperature for at least 15 minutes. Heat a lightly oiled grill pan to medium-high heat. When pan is heated, remove steak from marinade, shake off excess, add to pan and cook for about 6-8 minutes per side for medium rare. You can also cook this on the grill.

Transfer to a cutting board, season with additional salt and freshly ground black pepper and let rest for 10-15 minutes. Slice thinly across the grain and serve.

~ Credit: Aida Mollenkamp