



BBQ Marinated Flank Steak

Prep time: 20 minutes

Cook time: 20 minutes

Servings: 4

Start by getting this:

- 1/4 cup soy sauce
- 3 tablespoons honey
- 2 tablespoons distilled white vinegar
- 1/2 teaspoon ground ginger
- 1/2 teaspoon garlic powder
- 1/2 cup vegetable oil
- 1 1/2 pounds flank steak

Now, prepare!

Step One:

In a blender, combine soy sauce, honey, vinegar, ginger, garlic powder and vegetable oil. Blend for 15 seconds.

Step Two:

Lay steak in a shallow glass or ceramic dish. Pierce flesh all over front and back with a sharp fork. Pour marinade over steak, then turn and coat the other side. Cover, and chill in the refrigerator 8 hours, or overnight.

Step Three:

Preheat an outdoor grill for high heat.

Step Four:

Place grate on highest level, and brush lightly with oil. Grill steak for 15 to 20 minutes, turning once, to desired doneness.