

BACKYARD FLANK STEAK TERIYAKI

Adapted from Susan Gordinier

Time: 20 minutes, plus several hours' marinating

- 1 cup vegetable oil
- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{3}$ cup brown sugar
- 1 garlic clove
- 1 teaspoon minced fresh ginger
- $\frac{1}{2}$ teaspoon pepper
- 1 flank steak, about $1\frac{1}{2}$ pounds.

1. Whisk together the oil, soy sauce, brown sugar, garlic, ginger and pepper in a large bowl. With the tip of a knife, lightly score the

surface of the steak in a crisscross pattern. Immerse the steak in the marinade and refrigerate for several hours, turning it over now and then.

2. Prepare a grill. When it is hot, place the steak on the grill, shaking off excess marinade first. Cook roughly 4 minutes on each side for medium rare. Let the steak rest for a few minutes, then slice it thinly, on the diagonal.

Yield: 4 to 6 servings.