

BACKYARD FLANK STEAK TERIYAKI

Adapted from Susan Gordinier

Time: 20 minutes, plus several hours' marinating

- 1 cup vegetable oil**
- 1/3 cup soy sauce**
- 1/3 cup brown sugar**
- 1 garlic clove**
- 1 teaspoon minced fresh ginger**
- 1/2 teaspoon pepper**
- 1 flank steak, about 1 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.