

THIS EASY MARINATED FLANK STEAK—grilled above flaring coals on our cousin Jean's deck overlooking Lake Winnepesaukee, in New Hampshire—is a summer staple in the family.

DEANNIE AND ADAM REEDER NEW YORK CITY

QUICK-MARINATED FLANK STEAK

SERVES 6 TO 8

ACTIVE TIME: 15 MIN START TO FINISH: 1½ HR

(INCLUDES MARINATING TIME)

Grilled flank steak is always a hit, and a quick marinade gives it added personality. Here, ginger with soy and hoisin sauces transforms the rich meat into something wonderfully complex.

- 2 lb flank steak (¾ inch thick)
- ¼ cup grainy mustard
- 2 Tbsp fresh lime juice
- 1 tsp Worcestershire sauce
- 1 Tbsp soy sauce
- 1 Tbsp hoisin sauce
- 1 tsp minced garlic
- 1 tsp minced peeled ginger

► Put flank steak in a 13- by 9-inch glass baking dish. Whisk together remaining ingredients in a bowl with ¼ tsp pepper until smooth, then pour over steak and turn to coat with marinade. Chill, covered, 1 hour.

► Prepare grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas); see “Grilling Procedure,” page 100.

► Oil grill rack, then grill steak (covered only if using a gas grill), turning once, 8 to 10 minutes total for medium-rare. Let steak stand, uncovered, 5 minutes. Thinly slice steak across the grain. Season to taste with salt.

COOKS' NOTE: Steak can be grilled in a hot lightly oiled 2-burner grill pan over medium-high heat, 9 to 11 minutes.