



Candy's Flank Steak Marinade

Marinade:

1/3 c. Berio olive oil
2 cloves fresh garlic
2 tbs. red wine vinegar
1/3 c. soy sauce
1/4 c. honey
1/2 tsp. black pepper

Other ingredients

2 # NICHOLS flank steak (or more)
Kosher salt
Freshly ground black pepper

Score the surface of the flank steak (1/4 inch deep)
Place steaks in plastic bag with marinade. I usually marinate it over night. Take the steaks out of the marinade (and this is important) and liberally sprinkle with the salt and pepper. It will make a great crust on the steaks.

Grill pretty high for NO MORE THAN 4 MINUTES on each side. You may want to turn steaks after 2 minutes so they get the crisscross grill marks. That's it!

