

Asian Flank Steak

Recipes



- 1 cup prepared teriyaki marinade
- 1/2 cup chopped onion
- 1/3 cup Bascom Family Farms 100% pure maple syrup
- 1/3 cup fresh orange juice
- 1 T sesame oil
- 1 large clove garlic, smashed, peeled and minced
- Pepper to taste
- 2-lb beef flank or skirt steak
- Fresh rosemary sprigs

Prepare grill. Mix marinade, onion, syrup, orange juice, oil, garlic, and pepper in large bowl.

Lightly score flank steak with knife. Place steak in shallow baking dish and pour over marinade, reserving 1/2 cup. Cover with plastic wrap and refrigerate for at least one hour, turning once.

Remove steak from marinade and discard marinade. Grill steak over medium coals, for about 15 minutes, turning once. Baste occasionally with reserved marinade.

Place remaining basting marinade in small saucepan and reduce. Serve steak with sauce and fresh rosemary sprigs. Serves four to six. In a cocktail shaker, muddle the 15 reserved mint leaves with the lime juice and 1 tablespoon of the mint syrup. Add ice and the rum and shake well. Fill a highball glass with ice. Pour the drink into the glass. Garnish the drink with the mint sprig.



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