

Little Verons Recipe

Marinated Flank Steak

- (1) 1 ½ to 2lb. beef flank steak
- ¼ C. chopped fresh rosemary or 1 Tbsp. dried rosemary, crushed
- 1 Tbsp. chopped fresh marjoram or 1 tsp. dried
- 1 Tbsp. chopped fresh oregano or 1 tsp. dried
- 3 cloves of garlic, minced
- 1 ½ tsp. paprika
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- 2 Tbsp. olive oil
- 1 Tbsp. balsamic vinegar

Directions:

- Trim fat from beef
- Score both sides with a diagonal diamond pattern at 1-inch intervals
- Stir together herbs, adding oil and vinegar combining well
- Rub mix into beef and refrigerate in a shallow pan for 1 to 24 hours
- For a charcoal grill, grill directly over medium coals approximately 7-10 min. per side, uncovered (Longer if you prefer well done meat)
- For a gas grill, preheat grill, reducing heat to medium, place meat over direct heat, cover and grill for 7-10 min. per side. Longer if you prefer well done meat)
- Let meat stand for 10 min. after removing from grill
- Serve, slicing very thin pieces across the grain of the meat.