

# Grilled Flank Steak with Rosemary

Yield: 4 servings

Prep Time: 2:15:00

Cook Time: 0:08:00

Total Time: 2:23:00

- In a 13 x 9 x 2-inch glass baking dish, mix the soy sauce, olive oil, honey, garlic, rosemary, and black pepper.

  - 1/2 cup Soy Sauce
  - 1/2 cup Olive Oil
  - 4 1/2 tbsp Honey
  - 6 each Garlic
  - 3 tbsp Rosemary
  - 1 1/2 tbsp Black Pepper
- Add the flank steak to the dish and turn to coat it evenly with the marinade.

  - 2-2 1/2 lb Flank Steak
- Cover the dish and refrigerate for 2 hours, turning the steak occasionally.
- Prepare a grill (medium-high heat) or preheat the broiler.
- Remove the steak from the marinade and discard the marinade.
- Grill the steak to the desired doneness, about 4 minutes per side for medium-rare.
- Transfer the steak to a work surface and let it stand for 5 minutes.
- Cut the steak across the grain into thin strips (cutting against the grain ensures tenderness).
- Arrange the strips on a platter and serve immediately.