

## ***Grilled Marinated Flank Steak With Soy, Sherry And Dijon***

Serves 6

3 lbs. flank steak, skirt steak, or London broil

2 T. soy sauce

3 T. sherry

3 T. Dijon mustard

1/4 C. light brown sugar, packed

1 T. curry powder

1.5 t. salt

.5-1 t. pepper

3 green onions, chopped

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Score both sides of the steak with a sharp knife. Place soy sauce, sherry, mustard, brown sugar, and curry in a shallow non-metal bowl. Add steak, turning once so that both sides are marinated. Cover and let sit at room temperature no more than 2 hours or refrigerate overnight, turning occasionally. Before grilling, remove and place the marinade juices in a small saucepan, bring to a boil and set aside. Sprinkle steak with salt and pepper and place on grill or under broiler. Cook about 5 minutes on each side, basting occasionally with reserved marinade. Cut steak into 6 large squares and serve immediately. Garnish with green onions.