Marinated Flank Steak with Citrus

1 3/4 lbs. flank steak
1/4 C. toasted sesame oil
1/2 C. soy sauce
1/4 C. lime juice
1/4 C. orange juice
1 t. lemon zest
1 t. orange zest
2 T. minced garlic
2 T. minced fresh ginger
1 serrano or jalapeno chile, seeded, cored, and minced

In a bowl whisk together all ingredients (not the steak) to make the marinade. Put the steak in a large resealable plastic bag and pour the marinade over the top. Seal the bag and toss a bit to coat. Refrigerate at least 1 hour.

Remove the steak from the refrigerator and allow to warm about 30 minutes at room temperature. Grill the steak approzimately 6 minutes on each side or until medium rare. Allow to rest for 5 minutes, then slice the steak, very thinly on the bias, against the grain.

Preparation 15 minutes plus 1 hour marinating time (or overnight)
Servings 4