

Teriyaki Marinade for Flank Steak

¼ cup soy sauce

¼ cup vinegar

3 Tbs honey

1 ½ tsp each garlic, minced fine and ginger (use ½ tsp powder if you don't have fresh)

1 green onion, finely chopped

1 flank steak

Mix together soy sauce, honey and vinegar. Blend in garlic and ginger. Add chopped green onions. Place meat in shallow pan and pour over the marinade. Let stand 4 hours or longer (the longer the better). Barbecue over glowing coals about 5 minutes on each side for medium rare. Slice thin on the diagonal to serve. If you broil in oven, allow 4-5 minutes on each side for medium rare. Makes 4-5 servings.