

Pat Taylor's Famous Flank Steak

Special occasions call for great wines and grilled meats. This is a favorite Fathers Day recipe that works wonderful on Memorial Day or Labor Day! Enjoy with our 2002 Cabernet Sauvignon.

FLANK STEAK

- * 1/4-CUP Soy Sauce
- * 3/4-CUP Canola Oil
- * 2 Tablespoons Vinegar
- * 2 Tablespoons Honey
- * 1-Teaspoon Garlic Salt
- * 1-Teaspoon Ground Ginger
- * 1 Tablespoon Chopped Onion
- * 1 Flank Steak-about three pounds

Combine soy sauce, oil, vinegar, honey, garlic, salt, ginger and chopped onion. Mix thoroughly and marinate the flank steak in the mixture all day turning every hour. Pierce the flank steak with a fork while marinating to allow the mixture to penetrate the steak. Grill to desired temperature. Let rest for 5 minutes before slicing. Slice thinly across the grain on a diagonal.

Recipe by Pat Taylor