

Korean-Style Grilled Flank Steak
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Active time: 25 minutes

Total time: 45 minutes

Servings: 4

INGREDIENTS

1/4 cup soy sauce
2 tablespoons rice vinegar (not seasoned)
1 tablespoon grated peeled ginger
1 garlic clove, minced
2 teaspoons Sriracha (Southeast Asian chili sauce)
2 teaspoons sugar
1 1/2 teaspoons Asian sesame oil
1 to 1 1/4-pound flank steak
2 scallions, finely chopped
2 tablespoons toasted sesame seeds
Accompaniments: white rice; soft leaf lettuce

DIRECTIONS

1. Stir together soy sauce, vinegar, ginger, garlic, Sriracha, sugar, and sesame oil.
2. Prepare a gas grill for direct-heat cooking over medium-high heat.
3. Oil grill rack, then grill steak, covered, turning over once, 6 to 8 minutes for medium-rare.
4. Transfer steak to a cutting board and drizzle with 2 tablespoons sauce, then let stand, uncovered, 5 minutes. Thinly slice steak across the grain. Serve with remaining sauce, scallions, and sesame seeds.