

Asian Beef Roll-Ups  
"Fix Ingredient Fix," by Claire Robinson © 2010  
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Yield: 6 to 8 servings

**Ingredients**

Juice of 2 limes

2 heaping tablespoons light brown sugar

3 tablespoons soy sauce

1 to 2 tablespoons chili sauce or to taste (I recommend sriracha)

1 pound flank steak

**Preparation**

Whisk the lime juice, sugar, soy sauce and chili sauce until combined in a glass baking dish. Slice the steak against the grain into very thin strips and place in the marinade, tossing to coat. Cover with plastic wrap and let stand at room temperature for 15 minutes.

Heat a nonstick grill pan over high heat until very hot. Working in batches using tongs, drain the excess marinade from the meat strips into a bowl, quickly grill the steak, turning once, until seared and cooked through, 1 to 2 minutes.

Meanwhile, pour the marinade into a small saucepan and bring to a simmer over medium heat. Cook until reduced and thickened, about 5 minutes.

Transfer the cooked beef to a cutting board. Roll each strip lengthwise into a bundle and spear each roll with a toothpick. Place the beef roll-ups on a platter and drizzle the thickened glaze over them. Serve immediately.