



## Joe's Reserve Grilled Flank Steak

Serves 4-6

1 pound Joe's Reserve Flank  
Steak

1/4 cup Tupelo honey

1/4 cup soy sauce

1/2 cup red wine

1 clove garlic, crushed

1 pinch dried rosemary, crushed

1 pinch hot chili powder  
(optional)

1 pinch freshly ground black  
pepper

In a medium bowl, mix the honey, soy sauce, and red wine. Stir in garlic, rosemary, chili powder, and pepper. Let stand for 15 minutes to blend the flavors.

Place the marinade and the steak into a large zip-top plastic bag. Press out most of the air, seal, and lay flat in the refrigerator. Refrigerate for 24 hours, turning once halfway through.

Preheat grill for high heat. Brush grill grate with oil.

Discard marinade, and grill the flank steak for 7 minutes per side, or to desired doneness. Rest steak for 10 minutes before slicing very thinly against the grain.