

Marinated Flank Steak recipe





Instructions

1. Whisk together oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, Dijon mustard, garlic, and pepper for marinade until thoroughly combined. Place steak in a 9×13-inch glass baking dish.
2. Pour marinade over flank steak in the baking dish; turn several times to coat thoroughly with marinade. Cover, and refrigerate for 2 to 6 hours, or up to 12 hours if you have time.
3. When ready to cook, preheat an outdoor grill for medium-high heat and lightly oil the grate.
4. Remove steak from the marinade and shake off excess. Discard the remaining marinade.
5. Cook steak on the preheated grill for about 5 minutes per side, or to desired doneness.
6. Remove from the grill and let rest for 5 minutes before slicing and serving.
7. Serve hot and enjoy!

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