

Joe’s Reserve Grilled Flank Steak



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Ingredients

- 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

Instructions

1. In a medium bowl, mix the honey, soy sauce, and red wine. 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.
2. Preheat grill for high heat. Brush grill grate with oil.
3. Discard marinade, and grill the flank steak for 7 minutes per side, or to desired doneness.
4. Rest steak for 10 minutes before slicing very thinly against the grain.

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