

Clarion Farms Teriyaki Steak

This simple recipe is sure to please any crowd!

You will need:

2 lbs **Clarion Farms** boneless steak (flank, flat iron, skirt, tip, London broil, etc.)

¾ c. salad oil

½ c. soy sauce

2 T. honey

2 T. vinegar

1 t. garlic powder

1 scallion, finely chopped

Place Steak in a zip-lock bag. Combine the ingredients and pour them in the bag, making sure the entire piece of meat is coated with marinade. Allow your creation to marinate for at least eight hours.

After the required number of hours, yank the steak out of the fridge and fire up the grill. Allow the beef to rest briefly at room temperature while you wait for the grill to reach full temperature. When it is hot, throw on your steak and cook to desired doneness (approx. 3.5 – 4 minutes per side for perfect, juicy red medium rare.). After you pull it off the heat, allow the meat to rest, covered with foil, while you boil the remaining marinade for two minutes. Pour the marinade over the steak, slice, serve, ENJOY!

*Mom has a note in her cookbook that reads “Holy Cow, this is good.”