

# Sesame Garlic Marinaded Flank Steak

Notes

- 2 tbsp..... Sesame oil dark
- 2 tbsp..... Soy sauce
- 1 tbsp..... Lime juice
- 1 tbsp..... Honey or Molasses or Brown Sugar
- 2 cloves ..... Garlic
- 5-10 drops . Chinese hot sauce\*\* (optional)
- 1 ½ lb..... Flank Steak
- 1 tsp..... Coleman Mustard\*\* (substitute for hot sauce)

1. Whisk ingredients together in bowl and place into a large zip lock bag.
2. Place Flank Steak into the zip lock bag, seal and shake.
3. Marinate in refrigerator for 2 – 24 hours.
4. Grill, broil or bake 400F for 25 minutes.