

Flank Steak w/rosemary

Main Course

Ingredients	Cooking Method
2 lbs Flank Steak 1/3 cup Balsamic Vinegar 2 tbsp Brown Sugar 1 tbsp Rosemary 3 cloves Garlic 1/2 tsp Salt 1/2 tsp pepper 1/2 cup Beef Broth 2 tsp Cornstarch	Grill Oven

1. In a small bowl mix Balsamic vinegar, Brown sugar, Rosemary, Garlic, Salt and Pepper.
2. Score beef and place in large zip-lock bag, pour mixture into bag seal and refrigerate 4-24 hours.
3. Cook 6 min. Each side. Save marinade in saucepan.
4. Boil marinade 3-4 min. mix in Beef Broth and Cornstarch, simmer 2 min.

Variations: Use Basil / Oregano instead of Rosemary