

GRILLED FLANK STEAK

A U Club Classic, flavorful and delicious. Just in time for grilling season!

Chef John Findley, Executive Chef, The University Club of MSU

Featured Food: U Club Classics

Yield: 4 servings

Ingredients

1 lb. trimmed flank steak Garlic

Soy sauce Oil

Salt

Pepper

Preparation

In a medium bowl, mix all ingredients together and let sit in the refrigerator for at least an hour.

Preheat grill to high. Place on the grill to brown each side for about 3 minutes. Preheat oven to 400°F. Place the grilled steak in the oven for about 5-8 minutes, depending on preferred doneness. Let rest for 5-10 minutes. Slice and serve.