



*Sesame studded marinade gives terrific flavor! Serve with sticky rice and stir fried vegetables.*

## **Marinated Asian Flank Steak**

Makes 6 Servings

### **Ingredients:**

1-1/2 to 2 pounds flank steak  
2 ounces (1/4 cup) Mazola<sup>®</sup> Corn Oil  
2 ounces (1/4 cup) soy sauce  
2 ounces (1/4 cup) Karo<sup>®</sup> Dark Corn Syrup  
1/4 cup Durkee<sup>®</sup> Sesame Seed  
2 tablespoons Durkee Minced Onion  
1 teaspoon Durkee Garlic Powder  
1/2 teaspoon Durkee Ground Ginger  
1/4 teaspoon Durkee Regular Ground Black Pepper

### **Directions:**

Trim steak of visible fat. Combine all ingredients except steak in a shallow dish or resealable plastic bag. Add flank steak, turning to coat. Marinate in refrigerator 8 hours or overnight.

Broil or grill steak about 6 inches from heat source for 5 minutes. Turn and continue cooking until steak reaches desired doneness. Slice steak diagonally and serve immediately.

Recipe note: 2 pounds of boneless, skinless chicken breasts may be substituted for the flank steak.