

# **Bourbon Steak**

written by The Recipe Exchange | February 11, 2014

## **Ingredients**

1 clove garlic, crushed  
2 tbsp. water  
2 tbsp. light soy sauce  
1/4 cup bourbon  
2 tsp. brown sugar  
1 (1-1/4 lb.) flank steak

## **Directions**

Put the steak in a large Zip-Bag. Combine the rest of the ingredients in a small bowl stirring well. And pour into the bag with the flank steak. Let marinate in the refrigerator for 4 hours, turning occasionally.

Drain the steak, reserving the marinade. Grill the steak on a hot grill for 7-10 minutes per side or to your degree of doneness, basting often with the marinade.

To serve, let the steak rest on a cutting board for 5 minutes. Slice the steak across the grain into thin slices.