

# Marinated Flank Steak

written by The Recipe Exchange | February 6, 2014

## **Ingredients**

1-1/2 lb. flank steak, 3/4-inch thick  
1/4 cup green onion, sliced  
1/4 cup water  
1/4 cup dry red wine  
1/4 cup soy sauce  
3 tbsp. lemon juice  
2 tbsp. vegetable oil  
1 tsp. dried dill  
1 tbsp. fresh dill  
2 cloves garlic, minced  
1/2 tsp. celery seed  
1/2 tsp. pepper  
1 tbsp. Worcestershire sauce

## **Directions**

Place flank steak in an 11x7x2 glass dish. Combine remaining ingredients; pour over meat. Cover and refrigerate for at least 4 hours. Remove meat, discarding marinade. Grill over hot coals until meat reaches desired doneness, about 4 minutes per side for medium, 5 minutes per side for medium-well. Slice into thin strips across the grain to serve.