

Chile Ginger Flank Steak

written by The Recipe Exchange | February 11, 2014

Ingredients

2-1/2 lb. flank steak
1/2 cup margarine, melted
1 cup Spicy Chile Ginger Sauce by Chile Chile Bang Bang®
Additional Spicy Chile Ginger Sauce

Directions

Brush both sides of flank steak lightly with the Chile Ginger Sauce. Melt margarine and add one cup Chile Ginger Sauce to it, stir well.

Pour half of the butter mixture into a glass casserole dish. Lay flank steak flat on top of mixture. Pour remaining mixture on top of flank steak.

Cover and place in refrigerator at least two hours or for as long as twelve hours.

Grill flank steak until medium rare in thickest part of steak. Serve with extra Spicy Chile Ginger Sauce to dip steak in.