

Marinated Flank Steak

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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.