



FLAT IRON

Flat Iron Steaks with Asian-Style Marinade

INGREDIENTS

1 pound Grass Run Farms® flat iron steak

Marinade:

½ cup soy sauce

½ cup cooking sherry

¼ cup honey

3 tbsp sesame oil

2 gloves minced garlic

2 tsp each salt and pepper

1 tbsp minced ginger

1 tsp crushed red pepper

PREPARATION

1. Mix all ingredients for the marinade together.
2. Let flat iron steaks marinate in the mixture for a couple of hours in the fridge.
3. Remove steaks and grill them hot and fast on a pre-heated grill.
4. Pull steaks from grill when it hits your desired doneness. Let steak rest for 10 minutes.
5. Slice steak and top with sesame seeds and green onions.

Recipe Courtesy of Grillin With Dad for Grass Run Farms
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