



1.5 to 2 pounds flank or skirt steak
½ cup soy sauce
¼ cup rice wine vinegar
1 ½ TBS sesame oil
3 scallions, white, light green and dark green parts chopped
4 garlic cloves, smashed
1 – 1 inch piece fresh ginger chopped
2 tsp. red chili flakes
2 TBS brown sugar

Rinse and pat dry the meat. Place it in a sealable bag.

Whisk all of the ingredients in a bowl and pour over the meat. Seal the bag, taking all the air out, and marinate for a minimum of four hours. 24 hours is better!

Remove meat from bag and discard marinade. Place the meat in a dish and bring to room temperature.

Heat your grill on high. When it is hot, oil the grids. Place the meat on the grids and sear. Cook for 3 to 4 minutes per side for medium rare. Remove from grill and allow sitting for a few minutes. Slice into thin strips, against the grain, and serve. Delicious!

Note: You can cook this meat in the frying pan. Heat it well and sear meat on both sides.