

# Bourbon-Soy Marinated Flank Steak

## Ingredients for Steak and Marinade:

- 1½ - 2 lb flank steak
- 1/4 cup soy sauce
- 2 shot glasses bourbon
- 2 tablespoons sriracha sauce (optional)
- 1/4 cup dark brown sugar
- salt and freshly ground pepper
- 2 tsp garlic powder
- 2 tsp smoked paprika
- 3 garlic cloves, crushed

## Prepare:

1. Combine soy sauce, bourbon and sriracha in a small bowl and set aside.
2. Season both sides of flank steak with salt, pepper, garlic powder, smoked paprika and brown sugar dividing the seasoning to coat each side.
3. Place in a ziploc bag and add the liquid marinade and crushed garlic cloves.
4. Seal bag and marinate for at least an hour and up to 4 hours.

## Cook:

1. Heat your grill to medium-high.
2. For medium-rare meat, cook flank steak for 6 minutes a side.
3. Take off of grill and let rest 10 minutes.

## Serve:

Cut right before serving and be sure to cut thinly and against the grain or the meat will be tough. Serve immediately and enjoy!

