



## “GREEN MARINADE” FLANK STEAK

By: Brian O’Sullivan, Energy Consultant

Via - *NYTimes Cooking*

### INGREDIENTS:

- 3 tbsp coarsely chopped scallions
- 1 tbsp peeled & finely chopped ginger
- 1 fresh jalapeño, seeded if desired, coarsely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp light brown sugar
- Zest of 1/2 lime
- 2 tsp lime juice
- 1 tsp sriracha or hot sauce
- 2 tbsp extra-virgin olive oil
- 1 1/2 tsp course kosher salt
- 1 1/2 pounds flank steak

### INSTRUCTIONS

1. In a food processor, pulse together scallion, ginger, jalapeño, garlic, sugar, lime zest and juice, and sriracha. With the motor running, pour in oil until smooth.
2. Season steak with salt. Place in a large bowl and pour marinade over meat. turn to coat well with the mixture. Cover tightly and refrigerate for at least 2 hours or overnight.
3. When you are ready to cook the steak, heat the grill to medium-high heat, or heat broiler with the rack set 4 inches from the heat source. Transfer meat to the grill and cook, covered, until it reaches desired doneness (about 5 minutes per side for medium-rare), or broil until charred and done to taste, 4-6 minutes per side. Let rest on cutting board for 5 minutes, then slice thinly.

### NOTES

- I like to reserve a little marinade before I coat the steak so I can have some on the side with my meal.