

# Grilled Orange Ginger Beef



**PREP TIME : 5 MIN**

**COOK TIME : 25 MIN**

**SERVES : 4**

## ***Ingredients :***

- ***1 cup (250 mL) VH® Medium Garlic Rib Sauce***
- ***1/2 cup (125 mL) VH® Orange Ginger Stir-Fry Sauce***
- ***1/2 cup (125 mL) red wine vinegar***
- ***1 tbsp (15 mL) sesame oil***
- ***4 green onions; sliced, white and green separated***
- ***1 1/2 lbs (700 g) boneless top sirloin steak cut into 4 equal portions, 3/4 -1" (2-2.5 cm) thick***
- ***PAM® Grilling Spray***

## ***Directions :***

- 1. Whisk VH® Medium Garlic Rib Sauce, VH® Orange Ginger Stir-Fry Sauce, red wine vinegar and sesame oil together. Reserve 1 cup (250 mL). Place remaining sauce, the white part of the onion and the steak into a resealable bag. Seal bag and let stand at room temperature for up to 20 minutes, or refrigerate for 8-24 hours, turning occasionally.***
- 2. Spray grill and utensils with PAM® Grilling Spray. Preheat grill to medium heat.***
- 3. Remove steak from bag, shaking off excess marinade. Discard marinade. Place steaks on grill and cook for approximately 5 minutes on each side for medium-rare. Remove from heat and let steak stand for 5 minutes before serving.***
- 4. Meanwhile, add onion greens to the reserved mixture and heat in a small saucepan until warm.***



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*Drizzle steaks with sauce. Serve the rest for dipping.*