

# Simple Soy-Marinated Steak



**PREP TIME : 5 MIN**

**COOK TIME : 12 MIN**

**SERVES : 6**

## **Ingredients :**

- **1/3 cup (75 mL) VH® Soy Sauce**
- **2 tbsp (30 mL) vegetable oil**
- **1 tbsp (15 mL) minced fresh gingerroot**
- **2 tsp (10 mL) brown sugar**
- **2 cloves garlic, minced**
- **1 flank steak (1 1/2 to 2 lb/750 to 1 kg)**

## **Directions :**

- **Stir together VH® Soy Sauce, oil, ginger, sugar and garlic. Place steak and marinade in resealable plastic bag; refrigerate for at least 2 hours or up to overnight.**
- **Preheat grill to medium-high heat; grease grate well. Grill steak for 6 to 7 minutes per side for medium-rare or until desired doneness. Let rest for 5 minutes; slice thinly.**

## **Recipe Tips:**

**Add steak to sandwiches, salads or serve over a bed of rice or noodles.**