

Korean Flank Steak marinade

½ cup Thick Vietnamese Soy Sauce (Huong Vi Que Nha)

You can buy this downtown Davenport at the Oriental grocery

¼ cup packed brown sugar

1 TBSP ginger minced

2 TBSP sesame oil

2 TBSP garlic minced

1 TBSP Sambol Oelek (peppers)

2 TBSP cider vinegar

1 TBSP ketchup

Tenderize the flank steaks with a mechanical meat tenderizer or use a fork to puncture both sides of the meat.

Mix the ingredients and add to a large gallon zip lock bag with the tenderized flank steaks. Refrigerate for several hours and turn occasionally. Remove the meat from the zip lock bag and cook on the grill until the meat is done to your liking. Slice and eat.