

Balsamic Marinated Flank Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	flank steak
1/3	cup	onion - finely chopped
1	each	garlic clove - minced
3	tablespoons	balsamic vinegar - divided
2	teaspoons	olive oil
1/2	teaspoon	black pepper - freshly ground
1/4	teaspoon	salt

Score both sides of flank steak in crisscross pattern, cutting 1/8 inch deep. Place in a shallow glass baking dish.

In small bowl, stir together onion, garlic, 2 tablespoons of the vinegar, oil and pepper. Pour over steak, turning to evenly coat both sides. Cover and refrigerate at least 4 hours or overnight.

Heat grill. Remove and discard excess marinade from steak; sprinkle both sides with salt. Place on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 9 to 12 minutes or until internal temperature reaches 140F for medium rare, turning once. Place on cutting board; let stand 5 minutes. Cut on diagonal into thin slices. Pour juices over slices; drizzle with remaining 1 tablespoon of vinegar.