

Carthaginian Flank Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	onion - finely chopped
1	tablespoon	garlic - chopped
1/2	cup	olive oil
1/2	cup	lemon juice
2	tablespoons	soy sauce
1	tablespoon	dry sherry
1/4	cup	fresh oregano
2	teaspoons	hot sauce
1	teaspoon	tumeric
1	teaspoon	dried marjoram
		salt and pepper
2	pounds	flank steak

Set a jumbo zip loc bag in a large glass measure. Combine all the ingredients in the bag. Score the flank steak and place in the bag. Seal the bag and chill. Marinate at least 20 minutes and up to overnight.

Heat a grill or grill pan. Remove the flank steak from the bag and pat dry. Grill 4-5 minutes per side. Let rest 5-10 minutes before carving.