

Grilled Flank Steak with Ancho Honey BBQ Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	tomato paste
1/2	cup	water
1/4	cup	honey
1		ancho chile - stemmed and seeded
1/4	cup	cider vinegar
1	clove	garlic - crushed
1	pinch	salt
		freshly ground black pepper
1 1/3	pounds	flank steak

Combine paste, water, honey, chile, vinegar, salt and pepper in small saucepan. Bring to a boil and simmer about 20 minutes. Puree in blender.

Brush half the sauce on the flank steak, cover and refrigerate for at least 30 minutes or overnight.

Grill steak 4 to 8 minutes per side. Let rest 2 minutes before carving and serving.

Slice on bias and serve with remaining sauce.