

Molasses Marinated Flank Steak with Roasted Red Peppers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	canola oil
1/2	cup	cola
1	tablespoon	molasses
1	tablespoon	soy sauce
1	tablespoon	red pepper flakes
2	tablespoons	minced garlic
1	tablespoon	freshly cracked black pepper
1		lime - juiced
2	pounds	flank steak - trimmed
1		baguette - cut on the bias into 1/2" thick slices
1/2	cup	extra virgin olive oil
8	ounces	herb seasoned cream cheese
10	ounces	jarred red pepper strips
3	tablespoons	chopped cilantro leaves

In a small bowl mix together the oil, cola, molasses, soy sauce, red pepper flakes, garlic, black pepper and lime juice. Put the steak into a large shallow bowl and pour in the marinade. Move the steak around to assure the marinade is covering the meat. Allow to marinate 2 hours or up to 4 hours in the refrigerator.

Preheat grill over medium heat.

Remove the steak from the marinade and put it on the grill. Cook for 4 minutes on each side. Remove from the grill to a cutting board and let rest 5 minutes.

Brush the bread slices with cream cheese. Slice the steak against the grain into very thin strips. Top the cheese with a strip of meat and a red pepper strip. Garnish with cilantro and serve.