

Hoisin-Grilled Flank Steak

From *Grill Every Day: 125 Fast-Track Recipes for Weeknights at the Grill*

By Diane Morgan (Chronicle Books)

For a weeknight meal, flank steak has everything going for it: it's versatile, it's relatively inexpensive, and it's quick to grill. I've streamlined what could be a more elaborate marinade, keeping the essence of an Asian-flavored steak without a long list of ingredients. Because the marinade is sweet, keep an eye on the steak and watch the timing to ensure a nice sear with dark grill marks but no charring. Start the steak directly over the hot coals and then move it to the cooler side of the grill for both a great sear and the ideal degree of doneness.

1 flank steak, 1 1/4 to 1 1/2 pounds, trimmed of fat
1/4 cup hoisin sauce
2 tablespoons plum sauce
2 teaspoons minced garlic
1 teaspoon red pepper flakes

Prepare a hot fire in a charcoal grill or preheat a gas grill on high.

Remove the flank steak from the refrigerator 20 to 30 minutes before grilling and place it on a large, rimmed baking sheet. In a small bowl, stir together the hoisin and plum sauces, garlic, and red pepper flakes. Liberally rub the steak on both sides with the mixture.

To create a cool zone, bank the coals to one side of the grill or turn off one of the burners. Oil the grill grate. Place the flank steak directly over the hot fire. Cover the grill and sear the steak on one side for 3 to 4 minutes. Turn, re-cover, and cook for 3 minutes more. Move the flank steak to the cooler part of the grill, cover, and grill for about 4 minutes longer, or until an instant-read thermometer registers 120°F for rare or 130° to 135°F for medium-rare.

Transfer the steak to a carving board and let rest for 5 minutes. Cut the meat across the grain into 1/4-inch-thick slices. Divide the slices evenly among warmed dinner plates and spoon any accumulated juices over the top. Serve immediately.

Serves 4