

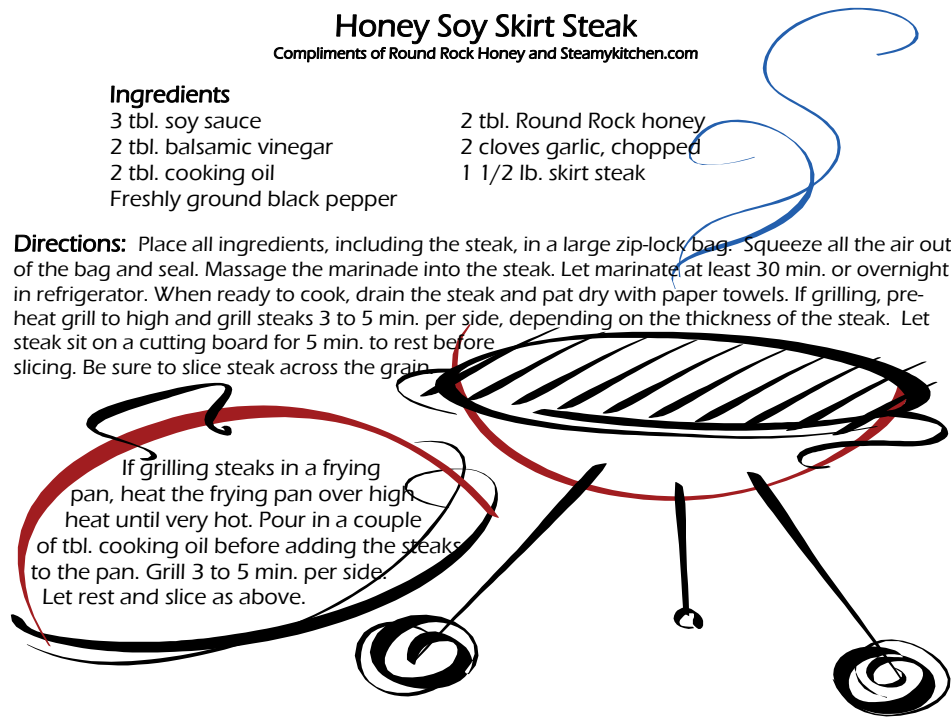
Honey Soy Skirt Steak

Compliments of Round Rock Honey and SteamyKitchen.com

Ingredients

3 tbl. soy sauce	2 tbl. Round Rock honey
2 tbl. balsamic vinegar	2 cloves garlic, chopped
2 tbl. cooking oil	1 1/2 lb. skirt steak
Freshly ground black pepper	

Directions: Place all ingredients, including the steak, in a large zip-lock bag. Squeeze all the air out of the bag and seal. Massage the marinade into the steak. Let marinate at least 30 min. or overnight in refrigerator. When ready to cook, drain the steak and pat dry with paper towels. If grilling, pre-heat grill to high and grill steaks 3 to 5 min. per side, depending on the thickness of the steak. Let steak sit on a cutting board for 5 min. to rest before slicing. Be sure to slice steak across the grain.



If grilling steaks in a frying pan, heat the frying pan over high heat until very hot. Pour in a couple of tbl. cooking oil before adding the steaks to the pan. Grill 3 to 5 min. per side. Let rest and slice as above.