

Flank Steak Marinade

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1/4 cup Ginger
-  1/4 cup Garlic
-  1/4 cup Sugar
-  1 tbsp. Cardamom, ground
-  2 tbsp. Coriander, ground
-  1 tbsp. Turmeric, ground
-  2 tbsp. Thyme
-  1 tbsp. Black Pepper
-  1 cup Worcestershire Sauce
-  1 cup Soy Sauce, low sodium
-  1/4 cup Balsamic Vinegar
-  1/2 cup Malt Vinegar
-  1/4 cup Safflower Oil
-  1/2 cup Olive Oil
-  1 Flank Steak



Directions

1. Mix all ingredients in a large bowl.
2. Add flank steak and marinate for 24 hours.
3. Over medium high heat, preferably over an open fire for the best flavor, sear the flank steak until the meat is easily released from the grate.
4. Turn and sear the other side.
5. Cook for 10 to 12 minutes or until desired temperature.
6. Remove from heat and rest for 5 minutes. Slice thin and serve.

Note: This marinade can be made up to three days in advance and stored in a refrigerator.

