

Marinade for Flat Iron steak

Ingredients:

3 tablespoons Honey
3 tablespoons Balsamic Vinegar*
3 tablespoons Mesquite Smoke Olive Oil*
1 tablespoon fresh lemon or lime juice
1 teaspoon Worcestershire Sauce
1 teaspoon dried Tarragon
1/2 teaspoon dried Rosemary (crushed)
1/2 teaspoon garlic powder
1/2 teaspoon white pepper
pinch of Kosher Salt
1.5 lbs Flat Iron Steak

** We use the oil & vinegar products from Prairie Oils & Vinegars in Steinbach*



Directions:

- Whisk together all ingredients and pour into plastic ziplock bag. Add Flat Iron Steak, squeeze out excess air, seal and marinate in fridge 6-7 hours.
- Preheat BBQ grill - medium-high heat. Remove the steak from the marinade, shake off excess and discard the remaining marinade. Cook on preheated grill to desired doneness - approximately 4 mins per side for medium-rare.
- Remove steak from grill and let rest for 5-10 mins before cutting. For added flavour we added a small dollop of butter to each steak while resting :).

ENJOY!!

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