

Bourbon and Brown Sugar Flank Steak

½ cup packed dark brown sugar

½ cup sliced green onions

½ cup bourbon whiskey

½ cup low-sodium soy sauce

½ cup water

¼ cup Dijon mustard

½ cup Worcestershire sauce

2 lbs. of flank steak

2 bunches of green onions

To prepare the flank steak, combine the seven ingredients in a zip top bag. Add the steak. Seal and marinate in the refrigerator overnight. Do not throw away the marinade! You will need it to finish this recipe!

Fire up your grill. Put the left over marinade in a saucepan and bring to a boil for 10 minutes. Place the flank steak on the grill rack and grill for 5 minutes on each side. Cover with aluminum foil and let stand for 10 minutes. Cut at a diagonal across the grain into thin slices. Grill the green onions until tender. Pour the marinade over the steak, garnished with the grilled onions, and serve.

Best when accompanied by any big red wine.

Serves 6 to 8.