

BEEF MADE EASY® AD PLANNER
STEAKS FOR MARINATING

TERIYAKI-MARINATED BEEF STEAK – 35 minutes

(Marinating time: 6 hours or overnight)

- 1 beef top round steak, cut 1-1/2" thick (3 lb)**
- 3/4 cup teriyaki sauce**
- 2 Tbsp dry sherry**
- 1 Tbsp finely chopped fresh ginger**

1. Combine teriyaki sauce, sherry and ginger. Marinate beef steak in teriyaki mixture in refrigerator 6 hours or as long as overnight.
2. Remove steak; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 25 to 28 minutes for medium rare doneness, turning occasionally. *(Do not overcook.)* Let steak stand 10 minutes. Carve into thin slices.

8 servings

To Broil: Place steak on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 27 to 29 minutes for medium rare doneness, turning once. *(Do not overcook.)*