

GRILLED SPICE-RUBBED FLANK STEAK



Active time: 25 min start to finish: 9 1/2 hr (includes marinating)

— ingredients —

- 2 large garlic cloves
- 1 1/2 teaspoons grated peeled fresh ginger
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground coriander
- 1/2 teaspoon black pepper
- 1/2 teaspoon ground cumin
- 1 1/2 lb flank steak, trimmed

— preparation —

Mash garlic and ginger to a paste with salt and spices using a mortar and pestle (or mince and mash with a large knife). Pat steak dry, then rub paste all over and marinate steak, covered and chilled, at least 8 hours.

Prepare grill for cooking.

Bring steak to room temperature (do not leave out longer than 1 hour). When fire is hot (you can hold your hand 5 inches above rack 1 to 2 seconds), grill steak on lightly oiled grill rack 5 to 8 minutes on each side for medium-rare. Transfer steak to a cutting board and let stand 10 minutes.

Holding knife at a 45-degree angle, cut steak across the grain into thin slices.

Cooks' notes:

Steak can be marinated up to 2 days.

Steak can be grilled in a hot lightly oiled well-seasoned ridged grill pan over moderately high heat.

Makes 6 servings.

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