



Paul's Supermarket
A Fresh Experience!

Marinated Flat Iron Steak



Rated: ★★★★★

Submitted By: Mrs Lash

Photo By: ilkaisha

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Ready In: 6 Hours 20 Minutes

Servings: 6

"Marinating and grilling makes a delicious, tender and juicy flat iron steak."

INGREDIENTS:

3 tablespoons honey	1/2 teaspoon dried rosemary, crushed
3 tablespoons balsamic vinegar	1/2 teaspoon garlic powder
3 tablespoons olive oil	1/2 teaspoon white pepper
1 tablespoon fresh lemon juice	1 pinch salt
1 teaspoon Worcestershire sauce	1 1/2 pounds flat iron steak
1/2 teaspoon dried tarragon	

DIRECTIONS:

1. Whisk together the honey, vinegar, olive oil, lemon juice, Worcestershire sauce, tarragon, rosemary, garlic powder, white pepper, and salt. Pour into a resealable plastic bag and add the flat iron steak. Squeeze out excess air, seal, and marinate in the refrigerator at least 6 hours.
2. Preheat an outdoor grill for medium-high heat and lightly oil grate.
3. Remove the steak from the marinade, shake off excess, and discard the remaining marinade. Cook on preheated grill to desired degree of doneness, about 4 minutes per side for medium-rare.