

## *Teriyaki-Marinated Beef Steak*

### **Ingredients:**

1 Certified Angus Beef Top Round London Broil cut 1 to 1 1/4" thick (approx. 20-24 oz.)

### **Marinade:**

3/4 C Prepared Teriyaki Marinade and Sauce  
2 Tbsp Dry Sherry  
1 Tbsp Minced Fresh Ginger

### **Preparation:**

Combine marinade ingredients in a small bowl. Place beef steak and marinade in a food-safe plastic bag, turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally. Remove steak from the marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 18 to 20 minutes for medium-rare doneness, turning 2-3 times. (Do not overcook). Carve steaks into thin slices to serve.

**Makes 4 Servings**

