



ASIAN SIZZLING BEEF WITH GRILLED SCALLIONS

Serves 4

Ingredients

- 1/4 cup soy sauce
- 1 tablespoon crushed ginger
- 2 tablespoons sugar
- 2 tablespoons dry white wine
- 2 garlic cloves, minced
- 1 tablespoon sesame oil
- 2 teaspoons crushed red pepper
- 2 1/2 pounds flank steak, cut into fourths

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Directions

In a large bowl, combine soy sauce, ginger, sugar, wine, garlic, sesame oil, and red pepper. Stir until sugar is fully dissolved. Add flank steak and coat thoroughly. Marinate for 1-4 hours.

Heat grill to medium-high heat. Rub scallions with vegetable oil. Grill for two minutes per side. Season to taste with salt.

Grill the steaks until richly browned and medium-rare, 3-5 minutes per side. Transfer to cutting board and let rest for at least ten minutes. Cut against the grain. Serve with scallions and white rice. Enjoy with a bottle of 2019 Lula Vineyard Pinot Noir!