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Flank Steak With Coffee-Peppercorn Marinade

Prep Time: 10 mins

Cook Time: 10 mins

Rest Time: 1 h 5 mins

Total Time: 1 h 25 mins

Ingredients

- 3 tablespoon coffee, brewed, strong
- 1 tablespoon vinegar, balsamic
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon sugar, brown
- 2 clove(s) garlic, minced
- 1 teaspoon peppercorns, black, crushed
- 1/2 teaspoon salt
- 1 pounds beef, flank steak, trimmed of fat



Recipe Tip:

To oil a grill rack: Oil a folded paper towel, hold it with tongs and rub it over the rack. Do not use cooking spray on a hot grill.

Preparation

1. Whisk coffee, vinegar, oil, sugar, garlic, peppercorns and salt in a glass dish large enough for meat to lie flat. Add steak and turn to coat. Cover and refrigerate for at least 1 hour or up to 8 hours.
2. Heat grill to high.
3. Remove steak from marinade (discard marinade). Lightly oil grill rack. Place steak on grill and cook for 4 to 5 minutes per side for medium-rare. Transfer steak to a cutting board and let rest for 5 minutes. Slice thinly across the grain and serve.