



BARBECUED FLANK STEAK

- 1 3/4 Pound Flank Steak
- 2 Tablespoons Ketchup
- 2 Tablespoons Vinegar
- 2 Tablespoons Oil
- 1 Tablespoon Brown Sugar
- 1 Teaspoon Salt
- 1/4 Teaspoon Hot Pepper Sauce
- 1 Onion, Chopped
- 1/4 Cup Water

DIRECTIONS

1. Combine ketchup, vinegar, oil, brown sugar, salt and pepper sauce.
2. Stir in onion and water.
3. Place steak and marinade in a plastic bag and marinate in refrigerator for 4 to 6 hours.
4. Pour off and reserve marinade.
5. Place steak on grill and broil at moderate temperature for 5 minutes.
6. Turn, brush with marinade and broil an additional 5 minutes.
7. Carve diagonally across the grain into thin slices to serve.