



## KOREAN BAKED STEAK

- 1/3 Cup Sesame Seeds
- 1 Package Meat Marinade
- 1/2 Cup Orange Juice
- 3 Tablespoons Oil
- 1/2 Cup Finely Chopped Green Onions
- 1 Clove Garlic, Minced
- 2 Teaspoons Sugar
- 3 to 4 Pounds Bottom Round Steak

### DIRECTIONS

1. In a heavy skillet, brown sesame seeds over low heat, stirring constantly.
2. Add package of marinade.
3. Pour into a blender and whirl until seeds are pulverized.
4. Pour dry marinade mixture into a 9x13 baking pan.
5. Add orange juice, oil, onions, garlic and sugar.
6. Blend thoroughly. Marinade will be thick.
7. Slash fat edges of steak.
8. Place in meat marinade; turn to coat.
9. Marinate 15 minutes, turning several times.
10. Bake in same pan uncovered in a 400 degree oven for 40 to 45 minutes.
11. Slice meat into slices and serve topped with marinade.