



# Flank Steak

## Ingredients

- 3-5 pounds flank steak, trimmed
- 1 cup [Fustini's Garlic Olive Oil](#)
- 1 cup [Fustini's Herbs of Naples Balsamic Vinegar](#)
- 2 Tbsp brown sugar
- 1 tsp salt
- 2 tsp ground black pepper
- 1 medium onion, sliced
- 2 Tbsp fresh tarragon

## Directions

### Step 1.

Cover and place in refrigerator for 2-24 hours. Remove steak from marinade and grill over high heat 4-5 minutes a side for rare to med rare. Remove steak from grill and let rest for 5-10 minutes. Slice thin and serve.

### Step 2.

Mix oil, vinegar, brown sugar in medium bowl. Add salt, pepper, tarragon and onion to mixture and stir to combine. In shallow baking dish, put flank steak and pour marinade over. Make sure to turn and coat both sides of the meat.