



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

DIRTY GIN MARTINI MARINADE FOR FLANK STEAK

¼ cup gin
1 tablespoon martini olive brine
¼ extra virgin olive oil
Zest and juice of 1 lime
1 tablespoon ginger, finely chopped
1 teaspoon dehydrated chopped garlic
2 tablespoons fresh chives, snipped
2 tablespoons fresh tarragon, chopped

THE STEPS:

- Place all ingredients in a glass jar and shake well
- Place flank steak in a non-corrosive container
- Pour marinade over the flank and cover with plastic wrap
- Leave to tenderize at room temperature for 2 hours or refrigerated up to 24 hours
- Heat grill to high
- 2 ½ minutes per side for medium-rare.

THE LOVE: Allow your grilled steak to 'rest' for 5 minutes after you remove it from the grill. This will make sure your steak is juicy!