



## One Sauce, Three Uses with Flank Steak

**The HUNT Grilling Sauce** is inspired by Hemingway's adventures hunting the region of Lake Manyara, Tanzania. The sauce contains native African spices and fruits, including African bird's eye, paprika, Hoisin, which contains tamarind, mandarin oranges and mango. These native flavors have been added to a tomato and pepper base to give it a sweet flavor on the front with a little bite on the back. *MSRP: \$12.99*

The Flavors of Ernest Hemingway's The HUNT Grilling Sauce is perfectly suited to use as a marinade, mopping sauce and as a dipping sauce with flank steak or any other protein.

### **The HUNT Marinated Flank Steak**

Flank (or skirt or hanger) steak is very lean and can be tough, but marinating and cutting in thin slices across the grain can make it almost as tender as a filet mignon - and a lot tastier. It is best cooked medium rare on a very hot grill.

#### **INGREDIENTS:**

- 2 lb. flank, hanger or skirt steak
- 1 12 oz. bottle of The HUNT Grilling Sauce

#### **MARINADE:**

Marinate flank steak in a nonreactive bowl for two hours or up to overnight.

#### **GRILL:**

Oil your grill grate and throw your steak diagonally on the grill for 3-4 minutes and then for up to a minute more on each side to cross your grill marks in a diamond pattern. Let sit for 10 minutes then slice very thin on the bias (against the grain).

#### **DIP:**

Pour a small amount of HUNT Grilling Sauce (not from the marinade) in bowls and dip away.

#### **TOAST:**

Grab your favorite adult beverage and make a toast to the legendary Mr. Hemingway.