

SOY-MARINATED FLANK STEAK *with* CILANTRO-SESAME PESTO

INGREDIENTS

Cilantro-Scallion Pesto

- 3/4 tsp. kosher salt
- 3 scallions (light green parts only), roughly chopped
- 1/2 bunch cilantro leaves
- 1/2 bunch flat-leaf parsley
- 1/2 cup extra-virgin olive oil
- 1 tsp. toasted sesame oil
- 2 tbsp. pine nuts, toasted
- 1 clove garlic, peeled and smashed
- 1 tbsp. sesame seeds, toasted

Steak Marinade

- 2 two-lb. flank steaks (can substitute skirt steak)
- 2 cups soy sauce
- 1 tbsp. brown sugar

PREPARATION

Steak: Heat oven to 400°F. Trim silver skin and excess fat from the flank steak. Score the meat on each side with the tip of the knife. Mix together all marinade ingredients. Place the steaks in a large glass or ceramic baking dish and pour the marinade over them, rubbing it into the meat. Cover the baking dish with plastic wrap and refrigerate for at least 4 hours or overnight. Let the steak return to room temperature before grilling.

Pesto: Place all ingredients except sesame seeds into food processor bowl. Process until smooth. Stir in sesame seeds and adjust seasoning if necessary.

Grill the meat: Remove the steaks from the dish and scrape off most of the marinade. Heat a ridged grill pan or an outdoor grill over high heat. Brush the grill with a bit of canola oil; then sear the flank steaks on both sides until golden brown in color. Transfer the browned steaks to a sheet pan, and finish cooking in the oven to desired doneness, about 10-15 minutes. (For rare meat, cook steak to 125°F, for medium-rare to 135-140°F.) Slice and serve.

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