

GRILLED FLANK STEAK

Prepared by: David Kenner, June 2018

Source: Chefpaul.com

Makes 6 to 8 generous servings

ingredients

2 tablespoons [Chef Paul Prudhomme's Meat Magic®](#)

½ teaspoon ground cardamom

½ teaspoon dried mustard

½ teaspoon ground cloves

½ teaspoon ground guajillo chiles

1 whole flank steak, about 2 pounds

how to prepare

Combine the first 5 ingredients in a small bowl to make the *Seasoning Mix* and stir until combined.

Season the flank steak with 1 tablespoon of the *Seasoning Mix* per side, 2 tablespoons total. Wrap the steak in plastic wrap and place in the refrigerator overnight.

Prepare a charcoal or gas grill and preheat until the coals are very hot. The grilling surface should be about 5 inches from the coals.

Cook the steak on the grill, turning once, until the meat is seared on the outside but still rare inside, about 6 minutes per side. To serve, slice thinly across the grain.

