



BBQ Flank Steak

12 oz orange marmalade
1/2 cup red wine vinegar
1 Tbsp Big Dave's Chili Powder
2 Tbsp Bandana Bandito Prime Steak Sauce or Habanero Steak Sauce
1/2 cup ketchup
2 Tbsp Ass Kickin Dijon mustard
1 Tbsp Worcestershire sauce
3 lbs flank steak
Salt and fresh ground pepper to taste

Mix all the ingredients (except steak) in a large bowl. Set aside 1 cup of the marinade for later use. Add the steak to the bowl of marinade, cover and let stand in refrigerator overnight.

Preheat your BBQ so it's really hot. Place steaks on the grill and pour some marinade on top of each one. Allow to sear for a couple of minutes and flip them over and pour on some more marinade. Discard any leftover marinade (since it has been on the raw meat).

Lower BBQ heat to medium. Allow to cook for another 4 minutes on each side for a fairly rare steak, or 6 - 7 minutes for a medium well steak.

Microwave the cup of marinade that you put aside earlier for 5 minutes to make it nice and hot.

Spread 1/2 the marinade across the steak and cut against the grain into thin slices. Provide the rest of the marinade for use at the table if desired.

Enjoy...