

Bang Bang Beef

This flavorful steak dish features a thick Asian marinade of peanut butter, black bean sauce and fresh ginger.



Ingredients

- 1-1/2 pounds **Certified Hereford Beef**[®] flank steak
- 1 tablespoon vegetable oil
- 1-1/2 tablespoons smooth peanut butter
- 1 tablespoon black bean sauce from a jar (available in the Asian section of the grocery store)
- 2 teaspoons freshly grated ginger
- 1 tablespoon rice wine vinegar
- 1/2 tablespoon brown sugar
- Green onions, sliced on the diagonal, for garnish

Preparation

1. Place the flank steak on a large plate. In a bowl, WHISK together the oil, peanut butter, black bean sauce, ginger, rice wine vinegar, and brown sugar. BRUSH or spread the mixture on both sides of the flank steak. COVER and let marinate in the refrigerator for at least 30 minutes and up to 24 hours.
2. Prepare a medium-hot fire in your grill. When the grill is hot, grill the flank steak for 3 to 4 minutes per side for medium-rare or to your desired doneness. Let the meat rest for 5 minutes. To serve, slice against the grain of the meat on the diagonal and at a 45-degree angle, into slices about 1/4-inch thick. Serve the steak, sliced on the diagonal, with steamed rice and snow peas, garnished with green onion.

Serves 4

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