

Teriyaki Steak

Ingredients

- 1 cup soy sauce
- 1 clove garlic, crushed
- 1/2 tsp ground ginger
- 3 Tbsp sugar
- Salt (to taste, if needed)

Instructions

1. Place a large round steak in a shallow dish.
2. Combine soy sauce, crushed garlic, ground ginger, and sugar.
3. Taste the marinade - if too sweet, add salt; if too salty, add sugar.
4. Pour marinade over steak and marinate 2 to 2 1/2 hours.
5. Grill.

Here's what's cookin' Teriyaki Steak Serves

Recipe from the kitchen of Carol Ross



Place a large round strain in a shallow dish:

1 c soy sauce

1 clove garlic crushed

$\frac{1}{2}$ tsp ground ginger

3 T sugar

Taste - If too sweet add salt - If too salty add sugar - Pour over steak & marinate 2 - 2 $\frac{1}{2}$ hrs.

Grill

