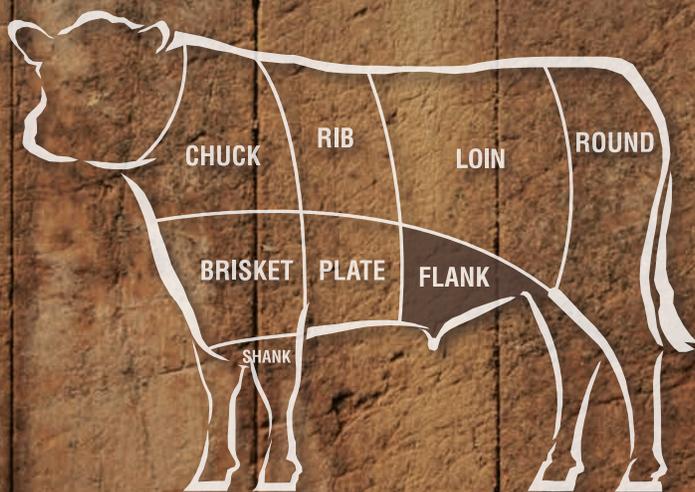


Certified Angus Beef®
FLANK STEAK



Description:

Lean and flavorful. Should be sliced thinly against the grain when carving. An ideal choice to marinate.



www.CertifiedAngusBeef.com





1
Grill

2
Let rest

3
Slice thinly
against the grain

MENU SUGGESTIONS

Appetizers

Bourbon-Cured Flank Steak
with Brown Sugar, and
Roasted Baby Vegetables

Middle Eastern-Seasoned
Flank Steak Skewers with
Hummus and Baked Pita Chips

Sandwiches

Thin-Sliced Medium Rare Flank
Steak Panini Sandwich, with
Garlic Aioli, Vine-Ripe Tomatoes,
Roasted Peppers and Mozzarella

Open-Face Mediterranean-Style
Flank Steak Bruschetta with Feta
Cheese, Olive Tapenade and
Oregano Dressing

Entrées

Grilled Southwest Garlic-Chili
Flank Steak, with Sweet
Potato Compote

Ginger-Soy Marinated Flank
Steak Broiled Medium Rare,
Sliced and Topped with
Marinated Mushrooms

Salads

Planked Zucchini Flank Steak Salad with Basil, Garlic and
Sundried Tomato Pesto

Deconstructed Caesar Flank Steak, with Parmesan Taco Shell
and Grilled Baby Romaine

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