



## RECIPE NAME

# GRILLED FLAT IRON STEAK WITH HONEY BALSAMIC MARINADE

## INGREDIENTS

- 1-1 1/2 lbs Premium Fitch Ranch flat iron steak (one large steaks or two smaller steaks)
- 1/2 cup balsamic vinegar
- 2 Tablespoons honey
- 1 Tablespoon olive oil
- 1 Tablespoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic powder

## PROCEDURE

Combine balsamic vinegar, honey, olive oil, Dijon mustard, salt, pepper, and garlic powder in a bowl or plastic bag. Stir together.

Add your Fitch Ranch Premium Flat Iron Steak to the bag and seal or place the steak in a shallow glass baking dish and pour the marinade over the steak and turn to coat.

Marinate in refrigerator for at least 30 minutes or up to overnight. Remove steaks and discard the marinade.

Season beef with salt and pepper to taste.

Preheat grill to medium high. Grill 3-5 minutes per side to 135°F for medium rare or to desired doneness.

Remove steaks and let rest 5 minutes, then slice thinly across the grain.

## TIME TO PREPARE

10 mins

## TIME TO COOK

10 mins

## CREATED BY:

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