Flank Steak

Ingredients

- 2/3 cup soy sauce
- 4 tablespoons brown sugar
- 2 teaspoons minced fresh ginger or 1/8 teaspoon ground ginger
- 1 1/2 pound flank steak

Directions

1. In a shallow dish, combine the soy sauce, brown sugar, and ginger. Marinate the steak in the mixture for at least 3 hours in the refrigerator.
2. Preheat the broiler. Remove the steak from the marinade and broil for about 5 minutes per side, until it is done to your satisfaction. For a more intense flavor, you can pan cook the steak in the marinade.

Makes 4 servings

Nutrition information per serving:
Calories 413, Fat 18 g, Protein 46 g, Carbohydrates 16 g, Cholesterol 87 mg, Sodium 924 mg