

# Steak Teriyaki

*Geri cafarella - Wooster, OH*

*Treasure Classics - National LP Gas Association - 1985*

## **Servings: 6**

*1/4 cup soy sauce*

*1/4 cup packed brown sugar*

*1/4 teaspoon garlic powder*

*1/4 teaspoon onion powder*

*2 tablespoons lemon juice*

*1/2 teaspoon ground ginger (optional)*

*2 pounds flank steak*

## **Preparation Time: 10 minutes**

### **Grill:**

In a jar, combine the soy sauce, brown sugar, garlic powder, onion powder, lemon juice and ginger, if using. Cover and shake.

Pour over the steak. Marinate for two hours or overnight.

Broil or grill over medium heat until reaching the desired doneness.

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Per Serving (excluding unknown items): 310 Calories; 16g Fat (46.7% calories from fat); 30g Protein; 11g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 795mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.