

Flank Steak Rub

4 T tomato paste

2 T + 2 t soy sauce

2 T vegetable oil

2 cloves garlic

3 t oregano

2 t salt

1 t freshly ground black pepper

2 pounds flank steak

Mix first 7 ingredients together. Spread on steak (I use my hands to get every bit!), roll up the steak and put it in a bag. Let sit at room temp for an hour (or longer than an hour in the fridge). If marinated in the fridge, let steak come to room temp before grilling. Grill on medium-high for 5 minutes on each side. Let sit for 5 minutes and then slice thinly against the grain. Yummy!