

Gas-Grilled Beef Teriyaki

Serves 4

If you can't find flap meat, flank steak is a good alternative. We prefer sake in the sauce, but vermouth may be substituted in a pinch. Mirin, a sweet Japanese rice wine, is a key component of teriyaki; it can be found in Asian markets and the international section of most supermarkets. Alternatively, substitute $\frac{1}{4}$ cup vermouth or sake and 2 teaspoons sugar for every $\frac{1}{4}$ cup mirin. If desired, low-sodium soy sauce can be used in place of regular soy. Serve the beef with steamed rice, preferably short-grain.



Prep Time: 1 hr 15 min

Cook Time: 20 min

INGREDIENTS

Steak

2 pounds sirloin steak tips (flap meat), trimmed of excess fat (see note)
1/3 cup soy sauce (see note) (Lee Kum Kee preferred brand for cooking)
1/4 cup mirin (see note)
2 tablespoons vegetable oil, plus extra for cooking grate
3 medium garlic cloves, minced or pressed through garlic press (about 1 tablespoon)
1 tablespoon grated fresh ginger
1 tablespoon sugar
1 teaspoon finely grated orange zest
2 medium scallions, white parts minced and green parts sliced thin on bias, separated

Sauce

1/3 cup soy sauce (see note)
1/2 cup sugar
1/2 cup sake (see note)
1/2 cup mirin (see note)
1 teaspoon grated fresh ginger
1 teaspoon cornstarch

METHOD

FOR THE STEAK: Cut steak *with* the grain into 2 to 3 even pieces. (If total length of steak is 12 inches or less, cut into 2 pieces. If over 12 inches, cut into 3 pieces.) Holding knife at 45-degree angle, slice each piece *against* the grain into 4 to 5 slices about $\frac{1}{2}$ inch thick. Combine remaining ingredients, except scallion greens, in gallon-sized zipper-lock bag and toss to combine. Place meat in bag, press out as much air as possible, and seal. Refrigerate 30 minutes or up to 1 hour, flipping bag every 15 minutes to ensure that meat marinates evenly.

Turn all burners to high and heat with lid down until very hot, about 15 minutes. Scrape and oil grate. Proceed with recipe, leaving burners on high and cooking meat with lid down.

FOR THE SAUCE: While grill is heating, whisk sauce ingredients together in small saucepan until combined. Bring sauce to boil over medium-high heat, stirring occasionally. Reduce heat to medium-low and simmer, stirring occasionally, until sauce is syrupy and reduced to 1 cup, 12 to 15 minutes. Transfer $\frac{3}{4}$ cup sauce to small bowl and set aside to serve with cooked meat.

Remove meat from marinade and pat dry with paper towels. Grill until well seared and dark brown on first side, 3 to 4 minutes. Using tongs, flip steak and grill until second side is well seared and dark brown, 3 to 4 minutes. Brush top of meat with 2 tablespoons sauce; flip and cook 30 seconds. Brush meat with remaining 2 tablespoons sauce; flip and cook 30 seconds longer.

Transfer meat to serving platter and let rest 5 minutes. Sprinkle with scallion greens and serve, passing reserved sauce separately.

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