

## **Steak Teriyaki**

2 pounds of beef shirt or flap steak  
3 cloves of minced garlic  
2 cups of Kim's Gourmet Gluten-Free, Spicy or Original Teriyaki sauce

Cut steak into 1/2 inch thin strips. Add garlic to the 2 cups teriyaki sauce of choice. In a zip-lock bag marinate the steak and sauce. It is better marinated overnite. If there is no time to marinate overnite then give the meat approximately 8 hours to marinate. You can either broil or grill this steak.

Place meat on broiler pan in heated oven or on a preheated grill. Cook approximately 5 minutes per side or to your liking. This steak is delicious with a salad and some rice or stir-fry vegetables of your choice.