

Dragon Fire Grilled Steak with Tangy Wasabi

Wasabi that's just a bit sweet and tangy makes a smashing accompaniment for this flavorful steak. Wasabi powder or paste is available in the spice section of supermarkets and in Asian markets.

Marinade

- 1/3 cup NAKANO Seasoned Rice Vinegar, Roasted Garlic
- 1/4 cup soy sauce
- 2 tablespoons chopped fresh ginger
- 2 tablespoons chopped garlic
- 1 tablespoon brown sugar or honey
- 1 tablespoon vegetable oil
- 1 tablespoon toasted sesame oil
- 1 teaspoon hot chili oil or red pepper flakes
- 1/2 teaspoon salt
- 1-1/2 pounds flank steak, scored

Tangy Wasabi

- 4 level tablespoons wasabi powder or one 1.5 oz tube prepared wasabi
Water (see wasabi label). Do not add water to wasabi from tube.
- 1-2 tablespoons NAKANO Seasoned Rice Vinegar—Roasted Garlic

In a small bowl or 1-cup measuring cup, stir together marinade ingredients. Place steak in a resealable plastic bag. Pour marinade over meat; seal bag. Refrigerate 8 hours or overnight; turn bag at least once during marinating time.

About 10 minutes before cooking the steak, mix wasabi powder and water in a small bowl, following directions on the label to determine the correct amount of water needed. Let mixture stand 10 minutes. (Or squeeze prepared wasabi into bowl.) Gradually stir in 1 to 2 tablespoons seasoned rice vinegar.

Drain steak and discard marinade. Grill over medium direct heat with cover closed until done as desired, about 14-16 minutes total. To serve, thinly slice steak across the grain. Serve drizzled with Tangy Wasabi. **Serves 4**

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