

BLACKJACK STEAK

PAGE 95 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium fire in a gas or charcoal grill. Grill steak for 15 to 20 minutes for medium-rare to medium. Turn occasionally and baste as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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