



Steak on a Stick

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 20 mins

Description

A quick and easy very tasty version of the teriyaki steakonastick that you get from a Chinese restaurant Its great as an appetizer or even as finger food at a football watching party I also use it for just plain old regular steaks to grill Either way its awesome My uncle came up with the recipe and gave it to my mother who passed it on to me LOVE it

Ingredients

- - ½ cup soy sauce - ¼ cup olive oil - ¼ cup water - 2 tablespoons molasses - 2 teaspoons mustard powder - 1 teaspoon ground ginger - ½ teaspoon garlic powder - ½ teaspoon onion powder - 2 pounds flank steak
- cut into thin strips - 32 wooden skewers (8 inch long) soaked in water

Instructions

1. In a large resealable bag
2. combine the soy sauce
3. olive oil
4. water
5. molasses
6. mustard powder
7. ginger
8. garlic powder and onion powder. Seal and shake the bag to mix together. Add steak strips to the bag and seal. Refrigerate for at least 8 hours to marinate. Preheat the oven's broiler. Thread meat onto skewers and place on a broiling rack. Broil the steak for 3 to 4 minutes on each side. Arrange on a platter to serve. Note This recipe can also be made on the grill with the same amount of cooking time.