

Coffee Flavored Peppercorn Marinade for Steak

This is one of our easy steak marinades and you will love the way the coffee gives the steak a rich flavor, a little like when you use Coca Cola or Dr Pepper as a marinade ingredient. You can also rub coffee grounds into the outside of the steak for a rich, dark crust.

You will need to oil the grill rack to make this steak marinade recipe and the easiest way to do that is to oil a folded paper napkin, hold it with your grill tongs and rub it over the rack. Do not use cooking spray on a hot grill because it will flare up at you.

Peppercorn Marinade for Flank Steak

Ingredients -

1 tablespoon balsamic vinegar
1 lb flank steak, fat trimmed off
½ teaspoon salt
1 teaspoon whole black peppercorns, crushed
1 tablespoon extra virgin olive oil
1 tablespoon brown sugar
3 tablespoons strong brewed coffee
2 cloves garlic, minced

Preparation:

Whisk together the oil, vinegar, sugar, coffee, peppercorns, salt and garlic in a big dish.

Add the steak and turn to coat.

Cover and refrigerate for between 1 and 8 hours.

Heat the grill to high, remove the steak from the marinade, and lightly oil the grill rack.

Put the steak on the grill and cook for 4 or 5 minutes per side for medium rare.

Transfer the steak to a cutting board and allow it to sit for 5 minutes, then slice it thinly across the grain and serve.

(Serves 4)

<http://www.easysteakmarinades.net/Steak-Marinade-Recipe/best-steak-marinade/peppercorn-marinade-for-steak.php>