

## South Seas Flank Steak

Serves 2 to 4

- 1 flank steak
- 1/4 cup soy sauce
- 1/4 cup pineapple juice
- 1 Tbs. freshly grated ginger or 1 tsp, dried ginger
- Pineapple slices
- Blend soy sauce, pineapple juice and ginger and place in glass or plastic container
- Lay flank steak in mixture and turn to coat both sides.
- Cover tightly and marinate 1 hour, turning every 15 minutes.
- Remove from marinade and grill.
- Lightly grill pineapple slices and place on top of flank steak.  
Serve with stir fried rice sticks.