

*Summer Grilling Marinades | June 2008 | CCM Staff*

*The Asian flavors in this marinade come through best on thin cuts of beef such as flank or skirt.  
Enough for about 1½ pounds of meat.*

## **Sesame Ginger Beef Marinade**

*2 Tbsp brown sugar  
2 Tbsp soy sauce  
1 Tbsp cooking sherry  
1 Tbsp dark-roasted sesame oil  
2 Tbsp sesame seeds  
2 cloves garlic, minced or pressed  
1 Tbsp grated fresh ginger  
2 green onions, sliced*

Combine ingredients. Add marinade and beef to a plastic resealable bag and refrigerate overnight. Remove meat and brush with marinade while cooking, turning often.