

Grillin' Gone **WILD**

Beef Pinwheels



Rated: ★★★★★

Prep Time: 15 Minutes

Ready In: 25 Minutes

Cook Time: 10 Minutes

Servings: 8

"Our summer season in Upstate New York is not very long, so we try to cook outdoors often. This recipe is one of our favorites. I really don't know where it originated, but it's been handed down for many years."

INGREDIENTS:

3/4 cup vegetable oil

2 teaspoons Worcestershire sauce

2/3 cup water

4 drops hot pepper sauce

1/4 cup soy sauce

1 (2 pound) flank steak, trimmed

1 tablespoon lemon pepper

DIRECTIONS:

1. In a bowl, combine oil, water, soy sauce, lemon pepper, Worcestershire sauce and hot pepper sauce; set aside. Pound flank steak on each side. Cut into 1/2-in strips on the diagonally; add to marinade. Cover and refrigerate for 4 hours or overnight. Divide meat strips into eight portions. Roll and shape strips, using larger strips around edges, into pinwheels. Secure each with a skewer. Grill over hot coals for 5-6 minutes per side or until done.

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