

## **Cheriyaki glazed flat iron steak**

Serves 4

4 ea. Flat iron steak, 8 oz.  
1 oz. Blended oil  
1 tbls. Basil, chopped  
1 tsp. Garlic, chopped  
Salt and Pepper to taste

2c. cooked Rice

### **Sauce**

¼ c. Dried cherries  
1 oz. Soy Sauce, Bluegrass  
¼ tsp. Ginger, minced  
¼ c. Water  
1 oz. Sugar

Method: Marinate the steak with above ingredients. In a hot skillet sear the steak on each side. Finish in a 400-degree oven for about 5 min. until done. Set meat aside and add ginger and lightly brown. Deglaze with the soy, cherries and water. Bring to simmer and thicken with slurry( equal parts water and cornstarch). Serve over steak and rice.