



Total Time
45 MIN.

Serving & Size
1 SERVING (3 OZ SLICED STEAK, 3/4 CUP RICE)

Difficulty
EASY

Picante sauce puts just the right amount of "fire" in this flavorful marinade for grilled flank steak.

Yields
48

INGREDIENTS

WEIGHT

MEASURE



Pace® Picante Sauce- Mild

6 lb.

3 qt.

orange juice

3 qt.

olive oil

2 cups

brown sugar, packed

3/4 cups

soy sauce

3/4 cups

Dijon-style mustard

3/4 cups

ground ginger

1/8 cups

beef flank steak

158 oz.

cooked long grain white rice

40 oz.

24 cups

fresh parsley, chopped

1/4 cups

Nutrition Facts

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Amount Per Serving

Calories 392

% Daily Value

Total Fat 15.2g **23%**

Saturated Fat 3.8g **19%**

Cholesterol 64mg **21%**

Sodium 865mg **36%**

Total Carbohydrate 37.2g **12%**

Dietary Fiber 2.6g **10%**

Protein 23.2g **46%**

Vitamin A 2%

Vitamin C 24%

Calcium 5%

Iron 16%



TIP

Serve with Herbed Grilled Vegetables and 1/2 cup of fresh peaches for a meal less than 500 calories. You can substitute 1 gal crushed pineapple, undrained, for the orange juice. Recipe variations may alter nutrient analysis.



INSTRUCTIONS

1. Stir Pace® Picante sauce, orange juice, oil, brown sugar, soy sauce, mustard and ginger in nonmetallic bowl. Add beef and turn to coat. Cover the bowl and refrigerate for 1 hour or overnight.

CCP: Refrigerate at 41 °F (5 °C) or lower.

2. Lightly oil grill rack and heat to medium. Grill beef for 10 minutes for medium-rare or until desired doneness, turning beef over once halfway through grilling time. Baste often with the picante sauce mixture.

CCP: Cook the beef to 145 °F.

CCP: Hold for hot service at 140°F or higher until needed.

3. Heat remaining picante sauce mixture in a stockpot over medium-high heat. Bring to a boil. Reduce heat to low. Cook for 10 minutes, or until the mixture is thickened, stirring occasionally.

CCP: Hold for hot service at 140°F or higher until needed.

4. Slice the beef into 48 slices (about 3 ounces each).

5. To Serve: Using tongs, place 1 slice beef on plate. Using a heaping #40 scoop, top with 2 tablespoons picante sauce mixture. Using a heaping #6 scoop, portion ¾ cup prepared rice next to beef on plate. Sprinkle with ¼ teaspoon parsley for garnish. Serve immediately.

CCP: Hold for hot service at 140°F or higher until needed.