

Grilled Szechuan Steaks

Ingredients:

Marinade:

- 1/4 cup sliced green onions
- 1 1/2 Tbsp soy sauce
- 1 Tbsp lemon juice
- 1 Tbsp toasted sesame seed
- 2 Tsp hot chili sauce with garlic
(If cannot find with garlic, add about a tsp on garlic powder)
- 1 Tsp sugar
- 1 Tsp grated fresh ginger
- 4 boneless venison round steaks
(4oz. each), 3/4" - 1" thick)
- 1/4 Tsp cornstarch

Directions:

In shallow dish, combine all marinade ingredients. Add steaks, turning to coat. Cover with plastic wrap. Chill 30 minutes, turning steaks over once. Better if marinade over night.

Prepare grill for medium direct heat. Spray cooking grill with nonstick vegetable cooking spray. Drain and reserve marinade from meat. Grill steaks, covered, for 10 to 12 minutes, or until desired doneness, turning steaks over once.

Meanwhile, in 1-quart saucepan, combine reserved marinade and the cornstarch. Bring to a boil over medium-low heat, stirring constantly. Serve as sauce over steaks.