

### INGREDIENTS

- 5 lbs flank, London Broil or brisket
- 2 tbs Kosher salt and black pepper
- 1 tbs sesame oil
- 2 cloves garlic, smashed
- ½ cup Tamari sauce (no wheat soy)
- ½ cup ketchup
- ¼ cup maple syrup or brown sugar
- 1 tsp ground coriander, cumin
- ¼ cup apple cider vinegar or lime juice
- 2 tbs parsley



### PREPARATION

Put ingredients in a large freezer bag and marinate for up to 3 days.  
Set to Combi steam 275 degrees 6 hours 80% humidity.  
Add 5 minutes at maxi broil 450 degrees with 30% humidity.  
Place on solid pan with marinade at the bottom.  
Rest for 15 minutes and slice on the bias.