

Marinated Flank Steak

Serves 4

Ingredients:

1½ pounds flank steak

½ cup sour cream

salt

2 tablespoons lemon juice

8 ounces Tomato Sauce with Cheese

1 teaspoon thyme

Make long cuts in steak top in diamond design. Sprinkle with salt. Combine other ingredients; pour over meat. Cover. Refrigerate overnight. Drain off marinade. Broil to medium rare, basting occasionally with marinade. Slice thinly on the diagonal.

Tomato Sauce with Cheese:

2 tablespoons packed Parmesan or

2 teaspoons grated cheddar cheese

Romano cheese, grated

8 ounces tomato sauce

Combine ingredients.