



Ingredients

¼ teaspoon dried thyme leaves
¼ teaspoon dried oregano
¼ teaspoon celery seeds
1 tablespoon black pepper
½ teaspoon red pepper flakes

1 cup V-8 juice or your favorite Bloody Mary Mix
1 cup vodka
¼ cup Worcestershire sauce
½ cup 7-Up or Sprite

What To Do:

Mix all ingredients together, and place in a plastic bag along with flank steak, size is your choice, probably about a pound to 2 pounds, and marinate overnight.

Cook on grill to your personal doneness, turning a couple of times and basting with marinade. After removing from grill, allow to rest for 5 minutes, and slice across the grain.