



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**

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (3 OZ SLICED STEAK, 3/4 CUP RICE)
<b>Amount Per Serving</b>	
<b>Calories</b> 392	
<b>% Daily Value</b>	
<b>Total Fat</b> 15.2g	<b>23%</b>
<b>Saturated Fat</b> 3.8g	<b>19%</b>
<b>Cholesterol</b> 64mg	<b>21%</b>
<b>Sodium</b> 865mg	<b>36%</b>
<b>Total Carbohydrate</b> 37.2g	<b>12%</b>
<b>Dietary Fiber</b> 2.6g	<b>10%</b>
<b>Protein</b> 23.2g	<b>46%</b>
Vitamin A 2%	Vitamin C 24%
Calcium 5%	Iron 16%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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 <b>Pace® Picante Sauce- Mild</b>	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

**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.**