**BARBECUED ORANGE SOY STEAK**

2 lb. boneless blade steak (1 inch thick, trimmed)

Marinade:

½ cup soy sauce

¼ cup white vinegar

¼ cup orange juice

2 Tbsp orange marmalade

1 clove garlic, minced

¼ tsp chili powder

For marinade, in a non-metallic shallow dish, combine soy sauce, vinegar, orange juice, marmalade, garlic and chili powder. Mix well.

Add beef, and turn to coat. Cover and refrigerate for at least 8 hours or up to 24 hours, turning occasionally.

Remove steak from marinade, reserving marinade. Place on greased grill over medium hot coals or at medium setting. Cook, turning and brushing occasionally with marinade, for 10 minutes per side or until medium-rare.

To serve, cut diagonally into thin slices.

Makes about 6 servings.