

Hamilton Beach® Searing Grill



Product Name/MSRP:

Hamilton Beach® Searing Grill \$89.99
(Model 25360)

Availability

February 2013

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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<http://facebook.com/hamiltonbeach>

[@HamiltonBeachMB](https://twitter.com/HamiltonBeachMB)

<http://youtube.com/hamiltonbeachbrands>

Press Room

Go to www.hamiltonbeach.com and click "press room."

Images of Hamilton Beach® products online at

<http://www.hbps-imagebank.com>



Good Thinking® Features

Great Outdoor Flavor – Get outdoor grill flavor indoors with the Hamilton Beach Searing Grill. The unique hooded design helps to trap in flavor and give your food that authentic outdoor grilled taste.

Searing Temperature – The high-heat searing capability locks-in flavor and juices, giving your meat better taste, texture and appearance.

Removable Grid – The Searing Grill cleans up easily with dishwasher-safe grilling plate, hood and drip tray.

Marinated Flank Steak

Ingredients:

- 1/2 cup honey
- 1/2 cup vegetable oil
- 1/3 cup low sodium soy sauce
- 1 teaspoon ground ginger
- 1 teaspoon dried red pepper flakes
- 1 clove garlic, minced
- 1 (2 pound) flank steak

Directions:

1. In a glass dish or plastic zipper bag, combine all ingredients except steak. Add steak; turn to coat. Marinate in refrigerator 3 hours or overnight.
2. Preheat grill to SEAR.
3. Remove steak from marinade; discard marinade. Place steak on grill; cover.
4. Grill 14 to 16 minutes or until desired doneness, turning halfway through grilling time. Let meat stand 5 minutes. To serve, thinly slice across grain.

Serves: 8

