Marinated Skirt Steak and Grilled Vegetable Salad

Marinade Salad

1 cup brown sugar 1 Tablespoon fresh basil

1/4 cup balsamic vinegar 1 Tablespoon olive oil

2 Tablespoons Worcestershire Sauce 2 scallions, thinly sliced

3 cloves garlic 2 cloves garlic

2 Tablespoons fresh rosemary, chopped 1 red bell pepper, quartered

1 1/2 pounds skirt steak 1 small yellow summer squash 1 small zucchini, cut into 1/2" slices

 1/2 cup frozen corn (or fresh)

 1 cup cherry tomatoes, halved

Combine marinade ingredients in a ziploc bag. Add steak and allow to marinade 5 minutes to 1 hour.

Grill, flipping once. (About 3 minutes on each side.) Transfer to a cutting board to rest 5 minutes.

Brush peppers, squash and zucchini with oil.

Grill 10-15 minutes or until grill marks form on all sides.

Combine corn and tomatoes in a bowl. Drizzle with oil and basil.

Slice steak thinly.

Chop vegetables and place in a bowl along with 1/2 of the corn mixture.

Add steak and remaining corn mixture. Top with sliced scallions.