

BRING THE BRIGHTNESS: *A Summer of Flavor* with **Marukan** **Rice Vinegar**

PLUS, THE GRILLED FLANK STEAK
WITH RED CHIMICHURRI SAUCE
YOU'LL MAKE OVER AND OVER

By Kelly Ozog

There's something about summer that calls for bold flavors and simple, feel-good meals. Whether you're firing up the grill, whipping up a colorful salad, or playing with fun drinks, there's one ingredient that instantly boosts the flavors of summer: Marukan Rice Vinegar.

Rice Vinegar is not just for Asian dishes like stir-fry and sushi rolls anymore. This pantry staple is versatile, adding brightness and balancing the acidity of your summer meals.

This season, we're loving it most in one of our favorite dishes—Grilled Flank Steak with Red Chimichurri Sauce. It's perfect for any cookout: juicy, flame-grilled steak marinated in a vibrant blend featuring Marukan Rice Vinegar, then topped with a zesty chimichurri that gets its vibrance and bite from—you guessed it—more rice vinegar. Using it twice tenderizes the meat in the marinade and gives the dish depth, balance, and a deliciously tangy twist that complements the richness of the steak.

But don't stop there. Rice vinegar is your ultimate warm-weather sidekick, and here's how we're using Marukan to add brightness all summer long:

