

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 Otag

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:



MARINATE YOUR MEATS

Just like our go-to dish of the season, nothing says summer like meat on the grill—especially when it's been tenderized in Marukan Rice Vinegar. It not only helps create a juicy, flavorful cut of meat, but also infuses it with a tangy kick and rich flavor.

ZEST UP YOUR SALADS

Toss fresh greens, cucumbers, or juicy tomatoes with a splash of rice vinegar, olive oil, and sea salt. Blend with honey or berries for an easy

vinaigrette, or stir a dash into your summer corn salad for a fresh, light dish perfect for hot days.

ADD TO MOCKTAILS, SMOOTHIES, AND SHRUB DRINKS

Whether you're mixing drinks for friends, a summer gathering, or just sipping poolside, try adding a splash of Marukan Rice Vinegar to your favorite mocktail, fruit smoothie, or shrub drink. Pair with sweet berries or citrus to add both flavor and feel-good benefits to your glass.

STIR INTO DIPS AND SAUCES

Try blending rice vinegar into hummus, guacamole, or even summer salsa. One of our go-to dips is Mango Summer Salsa, which adds a pop of flavor to grilled meats - or a lovely bite served with tortilla chips for a clean, quick snack.

No matter how you use it this season, Marukan Rice Vinegar is the secret summer ingredient that takes your cooking from good to unforgettable. And when it comes to choosing the best, Marukan continues to lead the way.

What makes Marukan stand out? Crafted with care since 1649, Marukan carries over 375 years of tradition. As a generous, family-owned brand for 10 generations, it's no wonder Marukan is The World's Finest Rice Vinegar™—and for good reason.

It's naturally gluten-free, non-GMO, vegan-certified, fat-free, and Star-K kosher—a clean, premium product that fits perfectly into your healthy summer lifestyle. No surprise it's a top choice for consumers at supermarkets.

So, whether you're grilling, tossing, or dipping, Marukan is the ingredient that brings bold, delicious flavor to life all summer long. Don't forget to try our Grilled Flank Steak with Red Chimichurri Sauce—it might be your new favorite warm-weather dish. Find more delicious recipes at RICEVINEGAR.COM.

Grilled Flank Steak with Red Chimichurri Sauce

(Gluten-free, Dairy-free, Egg-free, Nut-free, Soy-free, Refined Sugar-free)

Serves 4

Chimichurri

½ cup olive oil
¼ cup **Marukan Genuine Brewed Rice Vinegar**
12 ounces jarred roasted red peppers, drained
1 bunch cilantro, coarsely chopped, plus some for garnish
4 cloves garlic, minced
1 tablespoon pureed chipotle in adobo

1 tablespoon smoked paprika
½ teaspoon kosher or fine sea salt
¼ teaspoon black pepper
Vegetable oil

Combine all ingredients in a food processor and process in pulses until combined but not completely smooth.

Grilled Steak

1½ pounds flank steak
½ cup olive oil
¼ cup **Marukan Genuine Brewed Rice Vinegar**
2 cloves garlic, minced
2 teaspoons ground cumin
1 teaspoon kosher or fine sea salt
½ teaspoon black pepper

Prepare the grill for medium-high heat.

Oil the grill grates, remove the steak from the marinade, discarding the marinade, and grill over direct heat for 3-5 minutes per side, depending on thickness and desired doneness. For medium-rare, the internal temperature should be between 125-130°F.

Remove from grill and let sit for 5-10 minutes. Slice thinly across the grain and top with some of the chimichurri sauce and garnish with chopped parsley. Serve the rest of the chimichurri on the side.

Place steak in a baking dish. Combine olive oil, **Marukan Genuine Brewed Rice Vinegar**, garlic, cumin, salt, and pepper and pour over the steak, flipping the steak over a few times to coat. Cover with plastic wrap. Let sit at room temperature for 30 minutes, flipping the steak once or twice.