RED WINE- MARINATED FLANK STEAK

1 cup reduced- calorie Italian salad dressing
2/3 cup soy sauce
2/3 cup dry red wine
1 lemon, thinly sliced
1/3 cup sliced green onions
1 teaspoon dries mustard
¼ teaspoon lemon-pepper seasoning
2 cloves garlic, minced
2 (1 ½- pound) flank steaks

- COMBINE first 8 ingredients in a large shallow dish or heavy-duty zip-top plastic bag; add steaks, turning to coat. Cover dish, or seal bag; refrigerate 8 to 12 hours, turning steaks occasionally.
- REMOVE steaks from marinade, discarding marinade. Place on a lightly greased rack in a broiler pan
- BROIL 3 inches from heat (with electric oven door partially opened) 7 to 10 minutes on each sides or to desired degree of doneness. Thinly slice steaks diagonally across grain; serve with biscuits and coarsegrained Dijon mustard. Yield 24 appetizer servings.