

DAVE'S "ZINFUL"

Flank Steak

By David Stare - "So many of our friends have asked for this recipe. I hope you'll enjoy it too!"

INGREDIENTS

For Steak Marinade:

- 2 LBS flank steak
- 1/4 CUP olive oil
- 3/4 CUP balsamic vinegar
- 3 CLOVES garlic, chopped
- 2 TSP dried Italian herbs
- TO TASTE salt & pepper

For Zinfandel Sauce:

- 1 BOTTLE Dry Creek Vineyard Zinfandel
- 1 onion, minced
- 2 shallots, minced
- 1 CLOVE garlic, minced

METHOD

Steak Marinade: Combine ingredients and marinate flank steak overnight. It is important to first pierce the steak all over with a fork so that the marinade can better penetrate and tenderize the meat.

Zinfandel Sauce: Combine ingredients in non-reactive saucepan, bring to a boil, and simmer to reduce by one-half. Remove from heat and cool.

Remove steak from marinade. Add reserved marinade to sauce mixture and purée in the food processor. Grill, broil or pan fry steak over high heat; cook to medium rare. Cut thin slices across the grain. Serve with heated sauce.

Serves 6.

Pairing: 2009 Heritage Zinfandel – Dry Creek Valley

Dry Creek
VINEYARD