

Dave's "Zinful" Flank Steak

By David S. Stare

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

Ingredients:

- 2 lbs. flank steak

Marinade

- 1/4 cup olive oil
- 3/4 cup balsamic vinegar
- 3 cloves garlic, chopped
- 2 T. dried Italian herbs
- Salt, to taste
- Black pepper, to taste

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

- 1 bottle Dry Creek Vineyard Zinfandel
- 1 onion, minced
- 2 shallots, minced
- 1 clove garlic, minced

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 puree in 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...and a bottle of Dry Creek Vineyard Zinfandel!