



LAWER

ESTATES

MARINATED FLANK STEAK

PAIRS WITH LAWER ESTATES CABERNET SAUVIGNON



Signature Family Favorite!

David's exploits as a Duke University rugby hooker attracted me 40 years ago, but his mastery of the kitchen is as deft and delicious today as his moves on the rugby pitch were in the 70's. David's signature dish, highly prized by our daughter and all the nieces and nephews at family gatherings, is his grilled, marinated flank steak. Paired exquisitely with our Lawer Estates Cabernet Sauvignon, this crowd-pleaser will have the home team on their feet and cheering for more!

INGREDIENTS:

Flank Steak, about 20-24 oz.
1/2 cup olive oil
1/4 cup balsamic vinegar
1/2 cup soy sauce
Garlic, to taste
Chopped onion, to taste
Chopped fresh rosemary, to taste
Worcestershire Sauce, to taste

PREPARATIONS:

Mix all of the ingredients and pour into zip lock freezer bag with the flank steak to marinate. Seal and tumble to coat. Allow the meat to marinate in the refrigerator for 4-6 hours, flipping the meat once to ensure all sides are evenly coated. Grill the flank steak on the barbecue, approximately 5 minutes per side. Take the meat off the grill and slice in thin strips, cutting across the grain. Serve with rosemary potatoes, grilled vegetables and Lawer Estates Cabernet Sauvignon.