



## DAVE'S 'ZINFUL' FLANK STEAK

### PREP TIME

UP TO 12 HRS (WITH MARINATION)

### COOK TIME

30 MIN

### TOTAL TIME

UP TO 12 HRS & 30 MIN

### SERVINGS

TWO—THREE

### DRY CREEK VINEYARD WINE PAIRING

ZINFANDEL



### INGREDIENTS

#### FOR THE STEAK:

- 2 lbs flank steak
- ¼ cup K&D Mercantile Estate Olive Oil
- ¾ cup K&D Mercantile Balsamic Vinegar
- 2 cloves garlic, minced
- 2 tbsp dried Italian herbs
- K&D Mercantile Garlic & Parsley Sea Salt, to taste
- Freshly cracked black pepper, to taste

#### FOR THE ZINFANDEL SAUCE:

- 1 tbsp K&D Mercantile Estate Olive Oil
- 2 tbsp onion, finely diced
- 1 tsp garlic, minced
- ½ cup Dry Creek Vineyard Zinfandel
- 2 tsp Dijon mustard
- 2 tbsp butter, unsalted and cold, cut into small cubes
- 2 tbsp fresh parsley, chopped, for garnish
- K&D Mercantile Garlic & Parsley Sea Salt, to taste
- Freshly cracked black pepper, to taste

### METHOD

Use a fork to pierce the steak on all sides to prepare it for marination. In a small sealable bag or container, combine all ingredients for the steak and let marinate overnight in the refrigerator. When ready to cook, remove steak from the fridge and let it come to room temperature, about 30 minutes. Cook steak using your favorite method until internal temperature reaches 125–130°F. Remove from heat, transfer to a plate and let rest under aluminum foil to keep warm.

To make the sauce, heat olive oil in pan over medium-high heat. Sauté onion and garlic in pan until soft. Whisk in wine and mustard and lower the heat to medium. Reduce sauce by two-thirds, about 20 minutes. Slowly whisk in butter to finish the sauce and remove from heat. Add parsley and season with salt and pepper. To serve, drizzle sauce over finished steak.

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