



# Garlic Wine Marinated Flank Steak



## Ingredients:

- 1 medium head fresh garlic
  - Olive Oil
  - 1.5 to 2 pounds USDA Choice Flank Steak
  - Salt to taste
  - 1¾ Tsp fresh ground pepper
  - 4 Tbls butter - divided
  - ¼ cup chopped green onions
  - 1 cup red wine
- Chacewater Zinfandel 2014  
available in AJ's Wine Cellar

## Directions:

1. Cut head of garlic in half, place on a sheet of foil, and drizzle with olive oil. Wrap. Bake at 400 degrees F (200 degrees C) for 45 minutes. Squeeze roasted garlic cloves out of skins, and puree by mashing. Set aside.
2. Sprinkle steak with salt and a generous amount of freshly ground pepper. Heat a large skillet over medium high heat. When hot, sear the seasoned steak until browned on each side. Usually about a minute per side. Reduce heat to medium, and add 2 Tbls butter. Cook for 3 to 5 minutes on each side. Remove Flank Steak, and keep warm.
3. Drain the fat in the skillet, and add scallions and wine. Bring to a boil and whisk in the garlic purée. Continue boiling until the wine is reduced by half, and has thickened. As it boils, scrape up browned bits with a wooden spoon. Add in meat juices that have accumulated under the steak. Boil for another few seconds. Remove from heat, and stir in the remaining 2 Tbls of butter until it is mixed into the wine sauce.
4. Thinly slice Flank steak against the grain. Arrange on a warmed platter, and drizzle the sauce down the center of the slices. Serve immediately!