

Marinated and Grilled Flank Steak
"Scotto Sunday Suppers and Other Fabulous Feasts,"
With Linda Stasi
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Servings: 4 to 6

Ingredients

2 tablespoons minced garlic
2 tablespoons minced shallots
¼ cup chopped fresh thyme
¼ cup chopped fresh oregano
1 cup extra-virgin olive oil
6 tablespoons balsamic vinegar
2-1/2 pounds flank steak
Salt and freshly ground black pepper

Preparation

1. Combine the garlic, shallots, thyme, oregano, olive oil and balsamic vinegar in a bowl and mix well. Brush the flank steak with the marinade and marinate, covered, overnight in the refrigerator.
2. Preheat the grill to high. Sprinkle the steak with the salt and pepper to taste. Place the flank steak on the hot grill and cook 7 to 10 minutes, turning once, until desired doneness.

Note: Flank steak should be cut on a bias against the grain.