

**LE
19**

30 YEARS

CAPRESE FLANK STEAK



Our grill-friendly Pacific Quartet Red is an excellent match for this beefy cut and the toasty oak finish is the perfect complement to the char on the steak.

Yield: 4 to 6 servings

INGREDIENTS:

- ½ cup olive oil
- 3 tbsp balsamic vinegar
- 1 tbsp minced garlic
- 2 tsp dried oregano leaves and coarse salt
- ½ tsp dried thyme leaves and ground black pepper
- 1 pint cherry tomatoes
- 1 tbsp Worcestershire sauce
- 1 ½ lb flank steak

Optional toppings: Cubed fresh mozzarella cheese, torn basil and balsamic glaze (optional)

METHOD:

Whisk olive oil with balsamic vinegar, garlic, oregano, salt, thyme and pepper until well combined. Measure out 2 tbsp; toss with tomatoes.

Whisk Worcestershire sauce into remaining marinade and combine with steak in a zip-top bag; massage to coat steak.

Marinate steak and tomato mixtures for at least 4 hours or up to 25 hours; bring to room temperature 30 minutes before grilling.

Preheat grill to medium-high.

Thread tomatoes onto soaked wooden skewers. Remove steak from marinade and pat dry.

Grill steak for 4 to 5 minutes per side for medium-rare or to preferred doneness. Tent with foil; rest for 10 minutes before slicing across grain.

Grill tomatoes, turning often for 3 minutes, or until slightly charred and blistered. Serve tomatoes over sliced steak along with cheese, basil and balsamic glaze (if using).

TIP: Flank steak is most tender when served medium-rare to medium. A 1-inch thick steak should take 4 to 5 minutes per side and have an internal temperature of 140°F (60°C) for medium-rare or 150°F (65°C) for medium.

PAIR WITH: LE19 PACIFIC QUARTET RED

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