Auriga Wine Cellars
October 2008 Wine Club Recipe

Grilled Flank Steak with Roasted Corn Salsa
Pairs well with the 2006 Zinfandel – serves 6-8

Marinade
1/3 cup Zinfandel
3 tablespoons reduced salt soy sauce
1 tablespoon toasted sesame oil
1 teaspoon Worcestershire sauce
1 ½ cups sliced onions (sweet or red work well)
1/8 teaspoon black pepper
1 dehydrated chipotle pepper (found in the Hispanic section of the market)
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1 ½ - 2 pounds flank steak

Salsa
4 ears fresh corn (preferably white)
Olive oil
4 slices bacon, chopped
1 red pepper roasted (directions below)
1 ½ cloves minced garlic
½ teaspoon Worcestershire sauce
1 teaspoon minced jalapeno
2 teaspoons red wine vinegar
2 tablespoons chopped fresh basil
Salt and Pepper to taste

Directions
To make the marinade, combine all of the marinade ingredients in a small bowl and whisk thoroughly. Place steak in a large, sealable bag and add marinade. Refrigerate for 4-5 hours, turning the bag occasionally. Remove the steak and reserve the extra marinade for basting.

To make the salsa, remove the husk and silk from the corn and rub with olive oil. Roast on the grill until lightly browned and cooked through. Cool and slice kernels from the cob and place into a mixing bowl.

To roast the bell pepper, place on the pepper grill with the corn and roast until blistered on all sides. Place in a small paper bag for 15 minutes. Remove from the paper bag and use a paper towel to wipe and remove skin and char. Then slice open, remove seeds and chop into ¼ inch pieces. Place in the mixing bowl with corn.

In a medium sauce pan or microwave, cook bacon until crisp, remove and drain. Add to corn.

Add garlic, Worcestershire, jalapeno, vinegar and basil to corn. Mix and season with salt and pepper to taste, Refrigerate.

Grill the flank steak on a hot grill to get a good sear and cook for 5 minutes on each side for rare. Baste each side. Remove and let rest for 5 minutes before slicing.

To serve, place a portion of the corn salsa on each plate, slice the flank steak on the diagonal and place on top of the salsa. Drizzle meat juices over the steak. Enjoy!