

RED BICYCLETTE

Grilled Flank Steak and Brie on Baguette

1 1-lb. Flank steak
1 Splash, olive oil
Salt and freshly ground black pepper
1 Large wedge, Brie
1 Fresh baguette
4 Dollops, brown grainy mustard

Directions

Preheat broiler. Brush both sides of steak lightly with olive oil. Salt-and-pepper the steak generously on both sides. Broil 5 minutes on each side or until meat is cooked to your satisfaction. Remove steak from broiler and set aside; leave broiler on. Slice baguette in quarters, then cut each quarter lengthwise and open. Place two thin slices of Brie on each open piece of bread. Broil until cheese begins to melt, then remove from oven and set aside. Slice steak against the grain into thin strips. Divide steak slices evenly on four baguette slices, then close each sandwich with remaining baguette slices. Serve with a dollop of brown grainy mustard on the side, for dipping.

Serves 4

Delicious, when paired with Red Bicyclette® Syrah