



Grilled Flank Steak with Italian Salsa Verde *Pairs with Mirassou® California Cabernet Sauvignon*

Preparation time, 10 minutes

Cooking time, 20 minutes

For the Salsa Verde:

2 packed cups Italian parsley leaves
12 mint leaves
1 tablespoon capers, drained
1 medium clove garlic
2 oil-packed anchovy fillets
3 tablespoons lemon juice
½ cup extra virgin olive oil
Salt to taste
Freshly ground black pepper to taste

To finish the dish:

2 romaine lettuce hearts, about ½ pound each, cut in half lengthwise
3 small lemons cut in half
Extra virgin olive oil as needed
1 flank steak, trimmed, about 1 ½ pounds
Salt to taste
Freshly ground black pepper to taste

Combine all of the ingredients for the salsa except for the olive oil in the bowl of a food processor. Processes until very finely chopped, and then add the olive oil and pulse to combine. Add salt and pepper to taste. The salsa can be refrigerated for up to 3 days, but allow it to come to room temperature before serving.

Brush the cut side of the lettuce and lemons with olive oil and season with salt. Brush both sides of the steak with olive oil, and season generously with salt and pepper. Grill the lettuce cut side down for 2 minutes, or until it is wilted and browned on the cut side, but still crisp on the other side. Remove it to a large serving platter and cut the core end off to separate the leaves. Arrange the leaves on the platter as a bed for the steak. Grill the lemons cut side down for 3 to 4 minutes, or until they are well marked. Grill the steak for 4 minutes per side, or until a thermometer registers 129 degrees in the center for medium-rare. Allow the meat to rest for at least five minutes, then slice thinly against the grain and arrange in the center of the platter.

Garnish the platter with grilled lemons. Drizzle the steak liberally with salsa verde just before serving, and bring the remaining salsa to the table in a bowl.

Serves 4 to 6