



Grilled Flank Steak with Parsley Sauce

Serve with
Joseph Phelps Vineyards Napa Valley Cabernet Sauvignon
Joseph Phelps Vineyards Insignia

Serves 6

Note: you can make Parsley Sauce earlier the same day.

For the Parsley Sauce:

- 1 cup Minced fresh Italian parsley leaves
- 3 Medium garlic cloves, minced
- 1 Medium jalapeño chile, stemmed, seeded and minced
- ½ cup Extra virgin olive oil
- 3 Tbsp. Red wine vinegar
- Salt and freshly ground black pepper to taste

1. Combine all ingredients in small bowl and refrigerate if you have made several hours in advance. Be sure to bring to room temperature before using.

For the Steak:

- 2 ½ lb. Flank steak, trimmed of any excess fat and membrane.
 - Salt and freshly ground pepper to taste.
1. 30 minutes before grilling, sprinkle with salt and pepper on both sides. Heat gas grill to medium high. If grill has “hot spot”, position steak so that thicker end is nearer the hottest spot. Grill until medium rare (7-12 minutes total, depending on thickness of steak), turning steak once to ensure even cooking. Using a meat thermometer, the thickest part of the steak should register 135-140°F. Transfer steak to cutting board to rest for 5 minutes.
 2. Slice steak into bite-sized pieces and serve with parsley sauce.