

Cana's Feast

WINERY

MAY 2012 CELLAR CLUB PARTY

GRILLED FLANK STEAK WITH ROGUE'S SMOKY BLEU CHEESE AND RED ONION JAM

Yield: 8 portions or 16 pieces

INGREDIENTS:

- ¾ POUND FLANK STEAK
- 2 TABLESPOONS FRESH GARLIC, CHOPPED
- ¼ CUP ONION, DICED SMALL
- 2 TABLESPOONS FRESH ROSEMARY, CHOPPED
- ½ CUP CANA'S FEAST PINOT NOIR
- ¼ CUP OLIVE OIL
- KOSHER SALT AND FRESHLY GROUND PEPPER
- 2 OUNCE ROGUE RIVER SMOKY BLEU CHEESE, CRUMBLD
- ¼ CUP RED ONION JAM*
- 1 CRUSTY BAGUETTE, SLICED DIAGONALLY IN ½ INCH SLICES

METHOD:

1. *Mix the garlic, onion, rosemary, pinot noir and olive oil together and place in a large ziplock bag.*
2. *Add the flank steak and close the bag, pressing as much air out as possible.*
3. *Refrigerate the steak for 12-24 hours to marinate.*
4. *Pre-heat the grill, drain the marinade off the steak and discard. Season the steak with salt and pepper.*
5. *Grill for 6-8 minutes per side (depending on thickness), remove from the grill and allow the steak to rest 10 minutes.*
6. *Slice on the bias, against the grain and serve a 1 oz. piece of steak on a slice of fresh baguette, topped with ½ tsp. bleu cheese and ½ tsp. red onion jam.*
7. *Serve immediately.*

Chef Wendy Bennett , Wine Country Cooking Studio, visit www.winecountrycookingstudio.com.

**Cucina Recipe*