

WILLAMETTE VALLEY
VINEYARDS

ROASTED FLANK STEAK *with* CHIMICHURRI
and Coffee & Port Wine Rub

Recipe by Winery Chef DJ MacIntyre | Yield: 4 servings

INGREDIENTS

Basil Chimichurri

1¼ cup basil – packed, minced fine
¼ cup Italian parsley – leaves only, minced
¼ cup oregano – fresh, leaves only, minced
2 Tbsp. thyme – fresh, leaves only, minced
1 large shallot – minced fine
1 tsp. garlic – minced fine
1 cup extra virgin olive oil
½ cup red wine vinegar
2 tsp. black pepper – ground
1½ tsp. sea salt
1 Tbsp. honey
1½ tsp. red chili flakes

Flank Steak

2 to 2 ½ lbs flank steak
4 Tbsp. coffee and port wine rub
2 Tbsp. canola oil
2 red bell peppers – cored, sliced ¼" x 3"
2 green bell peppers – cored, sliced ¼" x 3"
1 sweet onion – peeled, sliced ½" x 3" with grain
¼ cup garlic cloves – sliced thin
1 oz. beef stock

METHOD

Chimichurri: Combine the parsley, oregano, basil, shallots, garlic, salt, black pepper and red chili flakes in a bowl. Mix to incorporate. Whisk in the vinegar. Whisk in the olive oil. Then add in the honey, stir to fully incorporate. Refrigerate until needed.

Flank Steak: Season flank steak with the Coffee and Port Wine Rub and set aside. Place a cast-iron pan in the BBQ, then heat the BBQ to 400°F. When the pan is hot, add the canola oil. Then add the peppers, onions and garlic. Give a good stir then add the seasoned steak to the grill and begin to cook until the desired temperature is reached. Flip every few minutes. Medium-rare is reached when the internal temperature reads 110°-115°F; Medium is 120°F degrees. While the meat is cooking, continue to sauté the peppers and onions allowing them to get some charred sides. When the peppers and onions start to wilt, deglaze the pan with the beef stock and let reduce for 1 minute. Using a towel, remove the cast iron pan from the grill and transfer to a wire rack. Remove meat from the grill and let rest for 5 minutes. Slice your meat and serve with your favorite starch, sautéed peppers and fresh chimichurri. Enjoy with a glass of 2018 Bernau Block Pinot Noir!