



doghouse

mesquite grilled flank steak with chimichurri sauce

CHIMICHURRI SAUCE IS A POPULAR CONDIMENT AND MARINADE FOR GRILLED MEATS. THIS DISH IS A WONDERFUL COMPANION TO THE FLAVORS FOUND IN OUR DOG HOUSE CABERNET SAUVIGNON.

INGREDIENTS

3 lbs. flank steak, excess fat and sinew removed
2 Tbsp. olive oil
Kosher Salt

Freshly ground black pepper
Mesquite Charcoal

FOR THE CHIMICHURRI SAUCE:

1 cup flat-leaf parsley, coarsely chopped
8 cloves garlic, minced
¼ cup sherry vinegar
¾ cup olive oil
3 Tbsp. lemon juice

1 tsp. kosher salt
½ tsp. freshly ground black pepper
½ tsp. cayenne pepper
¼ tsp. curry powder

METHOD

Preheat oven to 325°F (160°C).

Sauté bacon in large Dutch oven over medium-high heat until crisp; transfer bacon to paper towels. Drain bacon drippings from pot, except for about 2 to 3 tablespoons.

Season beef generously with salt and pepper; coat with 1/3 cup flour. Working in 3 batches, brown beef in same pot over medium-high heat, add bacon drippings, as needed. Transfer meat to large bowl.

Add onions and carrots to same pot and sauté until golden brown. Add garlic and sauté 1 minute. Transfer vegetables to bowl with beef.

Add 1 cup broth and Cognac to pot; boil until reduced to glaze, scraping up browned bits, about 8 minutes.

Return meat, vegetables and their juices to pot. Add wine, mushrooms, thyme, sugar, tomato paste and 2 cups broth. Bring to boil, stirring occasionally. Cover pot and place in oven. Cook, about 1 1/2 hours, until meat is fork tender, removing cover last 30 minutes of cooking.

Serves 8