



OLD CHICAGO FLANK STEAK

INGREDIENTS (Marinade)

2 cups Redwood Creek Merlot 1 cup olive oil

3 tbsp steak seasoning

2 cloves garlic, minced

2 lbs Flank steak

INGREDIENTS (Sauce)

- 1/4 cup olive oil
- 1 tbsp steak seasoning
- 1 tbsp shredded parmesan cheese
- 1 tsp basil

INSTRUCTIONS

Combine steak and ingredients for marinade into a heavy duty sealable bag. Seal bag, pressing out excess air, and place in a shallow baking dish. Marinate in refrigerator for four hours. Grill steak over direct heat for up to 10 minutes per side. In a small bowl, combine ingredients for sauce and drizzle over steak.