



GRILLED FLANK STEAK WITH ANCHO-CHILE MARINADE

(from Bon Appetit, June 2010)

1/2 cup dry white wine
1/4 cup olive oil
2 garlic cloves, peeled
4 Tbs fresh oregano leaves
2 Tbs ancho chile powder
2 Tbs lemon juice
2 green onions
1 Tbs brown sugar
2 + 1/2 tsp salt
2 + 1/2 tsp black pepper
1 flank steak

Add the wine, oil, garlic, oregano, ancho chile powder, lemon juice, green onions, salt and pepper into a blender. Blend the mixture until smooth. Marvel at its color, and take a deep breath to indulge in the aroma...

Make very shallow diamond-shaped cuts on the surface of the flank steak. Transfer the marinade to a large dish that can hold the meat, place the meat inside and rub the marinade all over. Let it sit in the fridge from 2 to 12 hours.

Prepare a hot grill, cook the meat until medium-rare (5 minutes per side maximum). Let the meat rest for 10 minutes before slicing it thinly.