



FROM THE KITCHEN OF CHEF MICHAEL FEKER

MARINATED FLANK STEAK WITH ARGENTINEAN CHIMICHURRI SAUCE

Yield: 4 servings

INGREDIENTS

Beef

- 2 pounds of flank

Bloody Mary marinade

- 1 kiwi peeled & sliced thin
- 3 tablespoons lemon juice
- 1 cup Bloody Mary mix
- 1 cup of vodka or 1 cup vegetable broth
- 2 tablespoon of Worcestershire sauce
- 1 tablespoon cayenne pepper
- 1 tablespoon of celery salt
- Blend all of the above ingredients and pour over meat. Marinate for 6 hours covered and refrigerated
- Also brilliant for any grilled fish or chicken just no kiwi

Argentinean Chimichurri sauce

- 1 cup lightly packed chopped parsley, chopped (ideally, flat leaf "Italian" parsley)
- 3 to 5 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon chili pepper flakes
- 2 tablespoons fresh oregano leaves, chopped
- 2 tablespoons shallot minced
- 3/4 cup olive oil
- 2 tablespoons white Balsamic vinegar or rice vinegar

DIRECTIONS FOR CHIMICHURRI

- Mix all ingredients and let sit in a bowl over night.
- Remove meat from marinade and grill over a medium grill to the preferred doneness. Slice thin against the grain and enjoy with Chimichurri sauce and crispy bread, and chilled Mojito.