

earth's
fruit

comes
full

circle

LDV

WINERY

Marinated Flat Iron Steak

Serves: 3 to 4

Ingredients -

2 to 3 lbs. of flat iron steak packages
Kosher salt for seasoning
Fresh cracked pepper for seasoning



Steak Marinade Ingredients -

1 cup LDV Petite Sirah or full-bodied red wine
1/4 ¼ cup Worcestershire Sauce
1 tablespoon granulated garlic
1 tablespoon granulated onion
1 tablespoon ground black pepper

Instructions -

Day before serving, marinate the meat in a zip lock bag. Turn steak the next morning to make sure meat has been coated.

Season steak with kosher salt right before cooking.

Place on high heat grill or grill pan and cook for 5 minutes per side. Looking for char on outside but medium rare inside.

Let rest for 3-5 minutes and slice according to instructions on the vacuum sealed package.

Serving Suggestions -

Serve with grilled asparagus lightly seasoned with olive oil, salt, and pepper or oven roasted potatoes seasoned the same way.

Wine Pairing Suggestion –

Serve a big and bold fruity LDV Winery Petite Sirah or other full-bodied red like a Zinfandel or Cabernet Sauvignon.