

Red Wine Marinated Flank Steak Filled with Prosciutto, Fontina and Basil with Cabernet-Shallot Reduction 1

Recipe courtesy Bobby Flay

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	4 hr 5 min	Easy	4 to 6 servings
Cook Time:	30 min		

Ingredients

4 shallots, coarsely chopped
1 cup dry red wine, such as Cabernet
1/4 cup olive oil
2 pounds flank steak, butterfiled
Salt and pepper
1/4-pound thinly sliced prosciutto
1/4-pound thinly sliced fontina cheese
14 fresh basil leaves

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Directions

Whisk together shallots, wine and olive oil in a large baking dish. Add the steak and turn to coat. Cover and refrigerate for at least 4 hours or overnight.

Heat grill to high.

Remove the steak from the marinade and blot with paper towels. Lay on a flat surface, cut side up, and season with salt and pepper. Cover the surface with the prosciutto slices, then top with the cheese and a layer of basil leaves. Starting with the side facing you, tightly roll up the steak around the filling. Using kitchen string, tie the roll in 4 or 5 places.

Brush the outside of the steak with oil and season with salt and pepper. Grill the steak

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and let rest 5 minutes before slicing. Slice against the grain into 1/2-inch thick slices and drizzle with the Cabernet-Shallot Reduction.

Ingredients

Cabernet-Shallot Reduction:

Directions

2 teaspoons olive oil
3 shallots, finely chopped
1 bottle Cabernet wine
1 teaspoon black peppercorns
Salt
1 tablespoon honey

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