



Telaya Flank Steak Roulade

Chef Ali Hunziker suggested pairing with 2016 Petit Verdot or 2016 Boushey Malbec

Ingredients:

- Flank Steak, cut open like a book
- 1/2 Yellow Onion, julienned
- 1 Red Bell Pepper, julienned
- 1 tsp Vegetable Oil
- Salt and Pepper
- Kitchen twine

Directions:

Heat a sauté pan over medium heat. Once the pan is warm, add vegetable oil and coat the pan. Sauté the onion until translucent. Add in the red bell pepper, season with salt and pepper and sauté until tender. Let the onion and pepper cool to touch.

Season the flank steak on both sides with salt and pepper. Place the onions and peppers on top of the flank steak and roll up creating a spiral look. Tie the flank steak using kitchen twine.

Grill the roulade over medium high heat, turning every couple of minutes. Then place over indirect heat, shut the lid and cook to desired temperature.

Or if the weather is not nice, preheat the oven to 350* and heat a sauté pan (that can go in the oven) over medium high heat. Once the pan is warm, add the oil and coat the pan. Sear all sides of the flank steak, then place in the oven for 7-10 minutes or until desired temperature is reached.