



Locals Choice Club

Recipe for pairing with Locals Choice
Club December 2008 Selections

www.tastelocalwines.com

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Italian Stuffed Flank Steak Pinwheels

Serves 4-6

- 1 ½ - 2 lbs. flank steak, pounded to tenderize
- Freshly ground pepper
- ¼ c. soy sauce
- ½ bottle dry red wine
- 3-4 jarred roasted bell peppers
- 4 scallions cut in half horizontally
- ½ bag of baby spinach (more if you prefer)
- 4 gloves garlic chopped
- ½ lb. Fresh mozzarella, sliced ¼ inch thick
- ¼ cut extra virgin olive oil

Preheat grill to medium.

Soak 4-6 wooden skewers in water.

Marinate the flank steak in the soy sauce and wine for 20-30 minutes.

While the steak is marinating, cut the scallions in half and prepare the other ingredients.

After marinating, lay the steak flat on a work surface and in layers place the spinach, peppers, scallions and garlic leaving a 1-inch border at both short ends. Top with the slices of mozzarella. Roll up the steak tightly and secure with the skewers punched all the way through and evenly spaced apart. Cut the roll crosswise. Drizzle the cut sides of each pinwheel with the olive oil, season with freshly ground pepper. Grill, covered, turning once for about 6 minutes. Let rest 5 minutes and serve. Enjoy with the Ramazzotti Regale for a very regal and easy meal.

