

## GRILLED FLANK STEAK WITH BLUE CHEESE SAUCE

Serves 8

**Pair with *Spellbound Petite Sirah***

### INGREDIENTS

- 2½ pounds flank steak
- Salt and pepper
- 1 Tbsp butter
- 1 Tbsp shallots, minced
- 4 oz. aged blue cheese, crumbled
- 1 cup heavy cream

### DIRECTIONS

Prepare grill with hot coals or high heat.

Season the steak generously with salt and pepper.

Grill for 5-7 minutes per side over high heat  
(5 minutes for medium rare or 7 minutes for medium).

Cover steak with foil and allow to rest 5 minutes.

In the meantime, heat butter in a small saucepan over medium heat.  
Add shallots and stir until translucent.

Add blue cheese and cream. Stir continuously until well blended  
and begins to bubble. Remove from heat.

Slice steak across grain and serve with sauce.

*Serve immediately. Enjoy!*

