



MONTICELLO VINEYARDS

Enjoy with Proprietary Red Wine

KOREAN SIZZLING BEEF

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| ¼ cup soy sauce | One 2½-pound beef flank steak, |
| Salt | cut across the grain into twenty |
| 2 tablespoons sugar | ¼-inch-thick slices |
| 2 tablespoons dry white wine | 16 scallions |
| 2 large garlic cloves, minced | Vegetable oil, for rubbing |
| 1 tablespoon Asian sesame oil | Steamed rice, for serving |
| 2 teaspoons crushed red pepper | |

In a large, shallow dish, combine the soy sauce with the sugar, white wine, garlic, sesame oil and crushed red pepper, stirring to dissolve the sugar. Add the sliced flank steak and coat thoroughly in the marinade. Cover and refrigerate the steak for at least 4 hours or overnight.

Light a grill or heat a griddle. Rub the scallions all over with vegetable oil and grill them over high heat, turning once, until the scallions are just softened, about 2 minutes. Season with salt.

Working in batches, grill the flank steak over high heat until the slices are richly browned and medium-rare, about 30 seconds per side. Transfer the steak to a serving platter and serve with the grilled scallions and steamed rice.

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