



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

FLANK STEAK  
SAUERBRATEN STYLE WITH RED CABBAGE

2 Bay Leaves  
1/3 cup Cider Vinegar  
3T Sugar  
2T Grill Seasoning (Montreal Steak Seasoning)  
3T Olive Oil  
1 Flank Steak  
½ Onion  
4T Olive Oil  
1 Green Apple  
1/8 t Nutmeg  
2T Flour  
½ cup dry Red Wine  
1 ½ cups Beef Stock  
1T Dijon Mustard  
1 jar Red Cabbage

Mix 1<sup>st</sup> 5 ingredients then add flank steak and marinate for about an hour. Grill over hot coals for about 6 to 8 minutes for rare. Let meat rest - when ready to serve slice across the grain at an angle in thin slices.

Dice ¼ onion, peel, core and dice apple. Heat a skillet over medium heat. Add 2T olive oil or butter and add the onions to the pan. Sauté a minute or so then add apple - season with salt, pepper and nutmeg. Cook the apples/onions 5 to 6 minutes then add the red cabbage. Stir to combine and reduce heat to low and cook until cabbage is hot. Remove from pan and keep warm.

In the same skillet add 2T olive oil or butter - grate the reserved ¼ onion with the large holes of a box grater. Cook the grated onions 2 minutes then add the flour and cook a minute more - stirring constantly. Whisk in red wine and cook a minute or so then whisk in the stock and bring to a simmer. Stir in mustard and season with salt and pepper. Let sauce thicken a couple of minutes - can add more stock if too thick.

Serve the meat with gravy ladled over and egg noodles, rice or mashed potatoes, the red cabbage and of course a glass or two of our

2005 CORLEY RESERVE Cabernet Sauvignon

*Recipe from the collection of Pat McDonald, one of our Faithful.*

*Serves four*

Corley Family Napa Valley 4242 Big Ranch Road, Napa, California 94558 Tel: 707.253.2802 Fax: 707.253.1019 [www.corleyfamilynapavalley.com](http://www.corleyfamilynapavalley.com)