



MONTICELLO VINEYARDS

Enjoy with Cabernet Sauvignon

GRILLED FLANK STEAK WITH CORN, TOMATO AND ASPARAGUS SALAD

1½ cups dry red wine
 ½ cup Dijon mustard
 ¼ cup packed dark brown sugar
 8 garlic cloves, crushed and peeled
 3 large shallots, coarsely chopped
 2 Tbsp chopped flat-leaf parsley
 1 Tbsp chopped thyme
 Kosher salt and freshly ground pepper
 One 1½-pound flank steak

2 Tbsp cider vinegar
 1 Tbsp honey
 6 oz cherry tomatoes,
 preferably Sweet 100
 tomatoes, quartered (about
 1½ cups)
 ¼ small sweet onion, *such as*
Walla Walla, thinly sliced
 6 oz thin asparagus

2 ears of corn, shucked
 1 Tbsp extra-virgin olive oil
 6 basil leaves, finely shredded
 1 Tbsp unsalted butter
 6 oz fresh morel mushrooms,
 cleaned and halved if large, *or*
a scant ½ oz dried morels,
reconstituted in boiling water
for 10 minutes

In a large glass baking dish, whisk the wine, mustard, brown sugar, garlic, shallots, parsley, thyme, 1 tablespoon of salt and 1 teaspoon of pepper. Add the steak and turn to coat. Let stand at room temperature for 2 hours or refrigerate for up to 8 hours.

Meanwhile, in a medium bowl, whisk the cider vinegar and honey. Add the tomatoes and onion and toss. Let stand for 1 hour.

Light a grill. Coat the asparagus and corn with olive oil and season with salt and pepper. Grill over moderately high heat, turning occasionally, until tender and browned in spots, about 3 minutes for the asparagus and 6 minutes for the corn. Transfer to a work surface; when cool enough to handle, cut the asparagus into pieces and cut the corn from the cobs. Add the asparagus, corn and basil to the tomatoes and toss.

Remove the steak from the marinade and pat dry with paper towels; season lightly with salt and pepper. Grill the steak, turning once, until medium-rare, about 10 minutes total. Transfer the steak to a work surface and let rest for 10 minutes.

Meanwhile, in a skillet, melt the butter. Add the morels and cook over moderately high heat until browned, about 3 minutes. Season with salt and pepper.

Thinly slice the steak against the grain and transfer to plates. Season the tomato salad with salt and pepper and spoon alongside the steak. Top the steak with the morels and serve.

Serves 4

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