

# Shiraz Soy Flank Steak

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Shiraz + Flank Steak + Charcoal = Incredible flavour!  
What else can I say? Some things are just meant to go together.

## Ingredients:

- 3/4 cup Shiraz wine - We used Wild Horse Canyon '07 Shiraz
- 2/3 cup soy sauce
- 1/4 cup vegetable oil
- 1/4 cup balsamic vinegar
- 1/4 cup lemon juice
- 2 tablespoons Worcestershire

- 2                      teaspoons Dijon mustard
- 1 1/2    teaspoons minced garlic
- 1                      Flank Steak

## **Method:**

- Whisk the first 8 ingredients into a glass bowl.
- Place the steak in a sealable container or ziploc bag.
- Pour marinade over steak and completely cover.
- Place in fridge and marinate 2 hours or overnight, turning occasionally.
- Remove steak from marinade and cook over a grill at med-high heat.
- Cook to desired doneness, in my case I like it med-rare.
- Allow steak to rest after removing from grill, and then thinly slice across the grain to serve.