

Argentinian Flank Steak

Yield: 3 to 5 servings

Prep Time: 30 minutes

Total Time: 12 – 24 hours

Ingredients

1 Tbsp. fennel seed

1 Tbsp. coriander seed

1 Tbsp. black pepper corns

¾ cup of extra virgin olive oil

¾ cup of red wine vinegar

3 garlic cloves, cleaned and smashed

1 teaspoon of Kosher salt

2 lb. flank steak

Zip lock bag

1 sprig of fresh rosemary

1 hot pepper, dried, serrano, ghost or whatever you prefer

1 bay leaf

Kosher salt and cracked pepper, as needed.

3 knobs of unsalted butter

Method

Put fennel seeds, coriander seeds and black pepper corns in a dry sauté pan and heat over medium heat until fragrant, remove from the burner and let sit in the hot pan for 10 minutes. Transfer mixture to a mortar and pestle and gently crush and grind. Pour spice mixture into a medium-sized bowl.

Add olive oil, vinegar, garlic, and salt to the ground spice mixture. Whisk to combine. Reserve until needed.

Lay flank steak on a secured cutting board (put a wet paper towel under board to avoid movement). Using a sharp chef's knife, make ¼ deep cuts on the bias across the entire steak in one direction and then then make ¼ cuts on the bias in the opposite direction. Flip steak over and make the same cuts. (Note: The steak will look like a checkerboard.)

Put the steak in zip lock bag. Pour spices/oil/vinegar mixture into bag. Add a sprig of rosemary to bag. Break the dried pepper in half and add to bag. Add the bay leaf to bag.

Close zip lock bag and massage bag to distribute marinade onto steak.

Place bag on plate or tray big enough for bag and put in refrigerator on lowest shelf for 12 to 24 hours. You can periodically massage bag to evenly distribute marinade. The longer the steak marinates the deeper the flavor achieved. The steak can even be placed in the freezer for later use. If you are short on time, a quick marinade can take place by leaving the steak sit out at room temperature for two hours (this will not compromise the quality or safety of the protein, however, the depth of flavor may not be as intense).

After the marination period, remove the bag from the fridge and allow steak to come up to room temperature (1 to 2 hours) while the steak is still in the bag.

Prepare your grill to medium-high heat.

When grill is ready, remove steak from bag. Discard rosemary, pepper, and bay leaf. Salt and pepper top side of steak, as needed. Transfer to grill with the salted and peppered side down. Salt and pepper the now top side, as needed.

Cook first side for 10 to 12 minutes. Flip steak over and cook another 7 to 10 minutes. Cooking times may vary depending on type of grill, temperature, and actual size of steak. What you're looking for is that the center of the steak has a slight "bounce feel" when probed with your finger.

When doneness is achieved, transfer steak to a platter, add three knobs of butter, sprinkle with Kosher salt, tent with foil and let rest for 10 minutes. When ready to cut, **cut on the bias against the grain**. Serve immediately.

Serving Recommendations:

Chimichurri Sauce (see recipe)

South American Street Corn (see recipe)

South American Street Corn

Yield: 6 servings

Total Time: 20 minutes

Ingredients

6 ears of fresh corn, corn cut off cobs
4 Tbsp. **Hellman's** mayonnaise, more if needed
5 oz., Cotija cheese or feta, crumbled
2 Tbsp. lime juice, fresh
1 Tbsp. jalapeño pepper, seeded and deveined, finely chopped (optional)
½ cup fresh cilantro leaves, finely chopped
1 tsp., Tajin Classic seasoning, more if needed
Kosher salt and freshly cracked pepper, to taste
Cotija cheese or feta, for garnish, as needed
Cilantro, for garnish, as needed

Method

Cut corn off cobs.

Add 1 cup to 1 ½ cups of cold water to a stock pot. Heat water to a boil and add cut corn. Cook for only 10 minutes. Strain corn and add to a large mixing bowl.

Add to the mixing bowl (on top of the hot cooked corn) the mayonnaise, cheese, lime juice, pepper, cilantro, and Tajin Classic seasoning. Fold the mixture until combined. Taste for seasoning. Add salt and pepper to your taste and/or Tajin.

Transfer mixture to a serving bowl. Garnish by sprinkling with more cheese and more cilantro, as needed. Serve immediately.

Chimichurri Sauce

Yield: about 2 cups

Total Time: 15 minutes

Ingredients

- 1 shallot, rough chopped
- 1 Fresno chile or red jalapeño, seeded and deveined, rough chopped
- 4 garlic cloves, smashed and rough chopped
- ½ cup red wine vinegar
- ½ cup finely chopped fresh cilantro
- ¼ cup finely chopped fresh flat-leaf parsley
- 2 Tbsp. finely chopped fresh oregano
- ¾ cup extra-virgin olive oil
- 1 tsp. kosher salt, plus more, to taste

Method

Combine shallot, chile, garlic, vinegar, cilantro, parsley, oregano, oil and salt in a food processor or a blender. Mixture at high speed until thoroughly combined. Taste and adjust seasoning. Transfer to a serving bowl. Use as needed, by either spreading directly on meat or spooned on the side for dipping.

Note: This sauce is excellent when used as an extended marinade on red meat prior to grilling.