



Grilled Steak con Salsa Verde

Salsa	5-6 Medium Tomatillos	1/4 C. Onion, Chopped
	5-6 Sprigs Cilantro, roughly chopped	
	1 Jalapeño, Stemmed	Salt to Taste

Combine all ingredients in a bowl, stir well. Cover and store in Fridge until Ready.

Steaks	1 1/2 lbs. Flap Steak, Trimmed and Cut into 4	Salt & Pepper 1-2 tbsp. Olive Oil
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Season Steak with Salt & Pepper, Gently Toss with olive oil. Sear on Hot Grill for 3 minutes. Turn over and cook 1-2 minutes, until internal temp is 110°F (Medium Rare). Serve drizzled in Salsa Verde.

Serves 4, Pair with [Merlot](#)



Pair with Vampire Merlot

Mother's Day 2016
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