

Chocolate Flank Steak with Pineapple Salsa

Servings : 3

Amount	Measure	Ingredient - Preparation Method
		pineapple salsa
1	whole	pineapple - peeled and diced
1/4	cup	minced red onion
1/4	cup	cilantro - minced
1	tablespoon	fresh lime juice
1/4	teaspoon	salt
		steak
4	tablespoons	white wine vinegar
2	tablespoons	unsweetened cocoa powder
2	tablespoons	brown sugar - firmly packed
2	tablespoons	olive oil
1	tablespoon	ground cumin
2	teaspoons	ancho chile powder
1 1/2	teaspoons	salt
1	pinch	black pepper
2	pounds	flank steak
		cilantro for garnish

In a large, resealable plastic bag, combine vinegar, cocoa, brown sugar, olive oil, cumin, chile powder, salt and pepper. Add steak, seal bag and refrigerate for 1 to 2 hours or overnight.

Spray non-stick griddle with non-stick spray and heat to med-high.

Remove steak from marinade and discard marinade. Place steak on griddle and cook for 6 minutes on each side for med-rare. When cooked, remove from griddle to board and let rest 10 minutes. Cut steak across grain into thin strips. Serve with pineapple salsa and cilantro.

Combine all pineapple salsa ingredients, cover and refrigerate for 1 hour.