

# Grilled Flank Steak with Bacon Balsamic Glaze

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	triple peppercorns
1 1/4	pounds	flank steak
		salt
2	teaspoons	garlic flakes
4	slices	bacon - diced
1/2	cup	balsamic vinegar
1/2	cup	beef broth
2	teaspoons	cornstarch
2	tablespoons	parsley - chopped

Heat a grill pan or grill to medium high heat. Coat pan with cooking spray. Crush peppercorns and season steak with peppercorns, salt and garlic.

Cook steak 5 minutes per side and let rest 10 minutes. Slice into 1/4" slices.

Place bacon in skillet over med heat until browned and crisp. Add vinegar and bring to a simmer for 5 minutes. Mix cornstarch and broth, whisking until completely dissolved. Add to skillet; simmer for 2 minutes to full boil until sauce thickens. Remove from heat. Spoon over steak with parsley.