

# Johnny Garlic's Grilled Peppered Steak with Cabernet Balsamic Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	flank steak or tri-tip - cut into 8oz pieces
4	tablespoons	black peppercorns - lightly cracked
2	tablespoons	kosher salt
3	tablespoons	extra virgin olive oil
1/4	cup	red onion - minced
1	tablespoon	garlic - minced
1	cup	cabernet Sauvignon
1/2	cup	balsamic vinegar
2	tablespoons	brown sugar

Preheat grill to high heat.

Cut steak into 8 oz pieces and lightly tenderize with mallet. Dust with crushed black pepper and kosher salt. Press salt and pepper into steak with palm of hand. Transfer steaks to a baking dish and refrigerate for 4-8 hours.

In a medium saucepan over medium heat, add olive oil and onions and lightly saute until caramelized. Add garlic and cook until garlic turns brown. Deglaze with wine and balsamic vinegar. Add sugar and let simmer and reduce for 20 to 30 minutes until reduced to 3/4 cup.

Place steaks over a hot grill. Move once on first side to mark the steaks, cook for 5 minutes and flip, again only moving once to mark steak, cook for 4 minutes. When desired doneness is achieved, remove steaks from grill and let rest for 3 to 4 minutes.

Strain wine mixture and return to heat to reduce for 5 more minutes or until thick syrup is created. Serve with the steaks.