

# Pinwheel Steaks

Servings : 4

| Amount | Measure    | Ingredient - Preparation Method |
|--------|------------|---------------------------------|
| 1 1/2  | pounds     | flank steak                     |
| 2      | cups       | dry red wine                    |
| 1/2    | cup        | green onion - finely chopped    |
| 2      |            | bay leaf - crumbled             |
| 1      | tablespoon | worcestershire sauce            |
| 1      | clove      | garlic - crushed                |
| 1      | teaspoon   | salt                            |
| 1/2    | teaspoon   | freshly ground black pepper     |
| 1/2    | pound      | bacon                           |
| 2      | cloves     | garlic - minced                 |
| 1      | teaspoon   | salt                            |
| 1/2    | teaspoon   | freshly ground black pepper     |
| 1/4    | cup        | minced parsley                  |
| 1/4    | cup        | onion - finely chopped          |

Pound flank steak to 1/2" thickness.

Combine from dry red wine to pepper (1st) and mix well. Place flank steak in 9x13 pan and pour marinade over meat. Marinate overnight up to 72 hours.

Remove steak from marinade.

Fry bacon till almost done but not crisp.

Score steak on both sides.

Sprinkle steak with garlic, salt, pepper, parsley and onion. Place bacon lengthwise on steak.

Roll up steak, starting with narrow end. Skewer with wiiden toothpicks at 1" intervals.

Cut into 1" slices and grill over hot coals for 5-7 minutes, turning once.