

# Vindaloo Flank Steak

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8		dried guajillo chiles - stemmed and seeded
1	teaspoon	cumin seed
1	teaspoon	black peppercorn
3/4	cup	distilled white vinegar
3	in	fresh ginger - peeled and coarsely chopped
6	cloves	garlic
1	small	cinnamon stick
2		clove
		kosher salt
1 1/2	pounds	flank steak
		extra virgin olive oil
		pepper
		warm partha or naan, yoghurt and lime wedges

In a saucepan, toast the chiles, cumin seeds and peppercorns over moderate heat, turning chiles, until pliable and fragrant., about 2 minutes. Add 1/4 cup water and the vinegar, ginger, garlic, cinnamon stick, cloves and 1 tspn of salt and bring to just a boil. Let stand off heat until chiles are soft, about 30 minutes. Discard cinnamon stick.

Transfer chile mixture to a blender and puree to a smooth paste. In a baking dish, spread paste all over the steak and refrigerate for 1 hour up to 6 hours. Let stand at room temperature for 45 minutes.