

GAINNEY

VINEYARD

Metambre (Rolled Stuffed Flank Steak) **Pairs beautifully with the** **Gainey *Limited Selection* Cabernet Sauvignon!**

2 (2 1/2 lb.) flank steaks, butterflied & pounded thin
salt & pepper
3 tablespoons minced garlic
1 1/2 cups fresh spinach leaves
4 large carrots, peeled & thinly sliced
6 hard-boiled eggs, peeled & thinly sliced
1 teaspoon cayenne pepper

6 slices pancetta, cut into 1/4 inch strips
1/2 cup thinly sliced onions
3 bay leaves
2 tablespoons chopped fresh thyme
1 cup Gainey *Limited Selection* Cabernet Sauvignon
6 cups beef stock
2 tablespoons chopped fresh parsley, garnish

Generously season both sides of the meat with salt & pepper. Lay steaks out on a clean surface with the grain running horizontally toward you in order to slice the cooked Matambre across the grain for more tender meat. Scatter a tablespoon of the garlic over both steaks and cover with spinach leaves, leaving a 1/2 inch margin. Top each steak with the carrots and eggs, and sprinkle the cayenne pepper. Carefully roll the meat over the filling in a tight, jelly-roll style and secure closed with kitchen string.

In a heavy Dutch oven, cook the pancetta until the fat is rendered and brown, about 4 minutes. Remove the pancetta and drain on paper towels.

Add the rolled steaks to the hot pancetta fat and cook until browned on all sides, about 3 minutes. Remove the steaks and set aside.

Add the onions to the fat in the pan and cook, stirring for 3 minutes. Add the remaining 2 tablespoons of garlic, the bay leaves & thyme, and cook, stirring, for 1 minute. Deglaze the pan with the Gainey Cabernet, scraping the bottom and sides to loosen the browned particles. Add the stock & bring to a boil.

Add the steaks to the pan and reduce to a simmer. Cover and slowly simmer until the meat is fork-tender, about 1 1/2 hours, turning meat once halfway through. Transfer the steaks to a cutting board and let rest for 10 minutes before removing the kitchen strings and carving.

Return the baking dish to the heat and bring to a boil. Cook until reduced & thickened, 5-10 minutes. Remove the reduced sauce from the heat, add the reserved pancetta, and adjust the seasoning, to taste.

To serve, arrange the carved meat on the plates. Spoon a little of the thickened sauce over the meat and top with the onions. Garnish with the chopped parsley and serve with a glass of your favorite Gainey red wine. ENJOY! Serves 4-6