



FLANK STEAK

Flank Steak with Pomegranate Glaze

Prep Time: 20 minutes
Cook Time: 30 minutes
Total Time: 50 minutes
Servings: 6

INGREDIENTS

1 pound Grass Run Farms® Flank Steak
1 tbsp chopped rosemary
1 tbsp chopped thyme
1 tsp cracked black pepper
4 cups pure pressed pomegranate juice
½ cup safflower oil

PREPARATION

1. Marinate steak in rosemary, thyme, pepper, ½ cup of pomegranate juice, and oil the day before
2. Take the remaining 3½ cups of juice and slowly reduce it to about ½ cup of thick syrup; this is your sauce
3. Grill the steak until the desired temperature, we recommend medium-rare
4. Slice thinly against the grain and drizzle with pomegranate sauce

Recipe Courtesy of Chef Marcus Guiliano, Aroma Thyme Bistro
www.grassrunfarms.com