

Grilled Steak with Caper Sauce

Ingredients

2 c Parsley (chopped)
1/2 c Olive Oil
1/4 c Capers (chopped)
2 T Red Wine Vinegar
1 clv Garlic (chopped)
3 lb Flank Steak
3 t Salt
3/4 t Ground Black Pepper

Instructions

1. In a medium bowl, mix together the parsley, oil, capers, vinegar, garlic, 1 teaspoon salt, and 1/4 teaspoon pepper.

2. Heat grill to medium-high. Season the steaks with 2 teaspoons salt and 1/2 teaspoon pepper. Grill, turning once, 5 to 7 minutes per side for medium rare. Let rest at least 5 minutes before slicing. Serve with the caper sauce.