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# Grilled Flank Steak with Syrah and Shallot Reduction



| Amount | Unit | Ingredient                             |
|--------|------|----------------------------------------|
| 1      | cup  | <a href="#">Old York Cellars Syrah</a> |
| 4      |      | Shallots, sliced in thin rings         |
| 4      | tbsp | Olive oil                              |
| 1      | cup  | Beef broth                             |
|        |      | Salt & Black pepper                    |
| 1 1/2  | lb   | Flank steak                            |
| 1      | tbsp | Cold butter cut into chunks            |

In a medium saucepan over medium-high heat, sauté the shallots in 2 tablespoons of the olive oil until lightly caramelized, about 5 to 7 minutes.

Raise the heat to high and add the [Old York Cellars Syrah](#) wine and reduce by half.

Add the broth and reduce by half. Check for seasoning, and season with salt and pepper, to taste. Keep warm on low heat.

Brush the flank steak on both sides with 2 tablespoons of the olive oil and season with the salt and pepper. Place on the center of grill and sear 5 to 8 minutes per side for rare to medium rare.

Remove from the grill and allow to rest, very loosely tented with aluminum foil, 5 to 10 minutes, to allow the juices to reabsorb into the meat.

Slice on the diagonal and place on a large platter. Finish the sauce by swirling in the chunks of cold butter, then top the steak with some of the sauce and serve the rest on the side.

Cheers & Enjoy!