

Brizoles - Greek Style Grilled Steak

by Joyce Goldstein

INGREDIENTS

2 pounds flank steak or rib eyes
3 tablespoons finely minced garlic
2 teaspoons kosher salt
2 tablespoons cracked black pepper
3 tablespoons ground coriander
2 tablespoons ground cumin
½ teaspoon nutmeg
4 tablespoons dried oregano
4 tablespoons red wine vinegar or dry red wine
Olive oil
Salt

DIRECTIONS

Put the garlic in a mortar and with the pestle grind it to a paste with salt. Add the spices and herbs and enough vinegar or wine and olive oil to moisten the spice paste. Rub this on the steaks and let them marinate at room temperature for an hour or in the refrigerator for at least 3 hours.

Preheat the broiler or make a charcoal fire. Brush steaks with olive oil, sprinkle with salt and broil or grill the steaks until rare, about 4 minutes per side. Slice across the grain.

Serve with sliced tomato salad, potato salad or roasted potatoes.

Serves 6.