

Chipotle Flank Steak

Spicy and creamy and wonderfully juicy. I love flank steak and I love Southwestern flavors – so I decided to combine them and here it is...



What you need:

- 1 pound flank steak
- $\frac{1}{2}$ can chipotles in adobo sauce
- $\frac{1}{4}$ cup red wine vinegar
- 1 Tablespoon brown sugar
- 2 cloves garlic, crushed
- 1 teaspoon garlic salt
- 1 teaspoon lemon pepper
- $\frac{1}{2}$ teaspoon liquid smoke
- $\frac{1}{4}$ cup peanut oil
- $\frac{1}{4}$ cup plus 2 Tablespoons warm water
- 1 Tablespoon corn starch
- $\frac{1}{2}$ cup half and half

How to Do it:

Put everything except the steak, 2 Tablespoons of water, cornstarch and cream into a bowl and whisk together.



Place the flank steak in a marinade container, then pour the marinade over the top. Turn the steak once.



Cover and refrigerate 8 hours or overnight, turning once half way through the marinate time.

Remove steak from bag, reserving the marinade and place on a hot grill. Grill until it reaches the desired doneness. Remove from heat and let set about 10 minutes.



While the meat sets, place the marinade in a small sauce pan and bring to a rolling boil (this will kill any bacteria that may have been produce while the raw meat was in it).



Mix the cornstarch with the water and dissolve completely. Bring the marinade down to medium-low and slowly add the cream, then the cornstarch mixture, stirring constantly until it thickens into a sauce. If it gets too thick, add a little more cream to thin it out.



Slice the meat in thin slices across the grain and serve with the sauce.



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My husband likes his blue-rare, so he gets the middle and I get the ends!

Serves 4-6

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