

Korean Marinated Flank Steak with Black Pepper Aioli & Roasted Potatoes with Fresh Herb Dressing

paired with Phase V Petite Sirah

INGREDIENT

SERVES: 4-6

Marinade

2 lbs flank steak
½ small onion
8 garlic cloves
1 cup honey
⅔ cup tamari (or soy sauce)
¼ cup Davis Estates red wine
2 tablespoons whiskey
1 teaspoon black pepper
1 teaspoon sesame oil
½ teaspoon toasted sesame seeds

Black Peper Aioli

2 egg yolks
1 tablespoon lemon juice (or white wine vinegar)
1 teaspoon Dijon mustard
1 cup neutral oil (grapeseed or vegetable)
1-2 teaspoons freshly cracked black pepper (adjust to taste)

1 garlic clove, finely grated or mashed to a paste
Salt, to taste

Roasted Potatoes

1 lb fingerling or baby potatoes
Olive oil
Salt & pepper

Herb Dressing

½ cup chopped parsley
¼ cup chopped oregano
¼ cup chopped chives
¼ cup chopped thyme
3 garlic cloves, minced
¼ cup red wine vinegar
Espelette pepper (or chili flakes, optional)
3 cups of olive oil (yes, this is generous — use to taste)
Salt & pepper to taste

METHOD:

Marinade

- In a blender, combine: onion, garlic, honey, tamari, wine, whiskey, black pepper, sesame oil.
- Blend until smooth, then stir in sesame seeds.
- Place flank steak in a zip-top bag. Pour marinade over it and refrigerate for at least 2 hours, ideally overnight.
- Bring steak to room temperature before cooking.
- Heat a grill or cast-iron pan over medium-high heat.
- Sear steak for 6-7 minutes per side, or until internal temp reaches 125°F for rare, 130°F for medium-rare.
- Rest the steak for 10 minutes, then slice thinly against the grain.

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Black Pepper Aioli

- In a mixing bowl, whisk together the egg yolks, lemon juice, and Dijon mustard until smooth and pale.
- Begin adding the oil a few drops at a time while whisking vigorously. Once it starts to thicken, you can add the oil in a thin, steady stream. Keep whisking constantly to maintain the emulsion.
- Stir in the grated garlic and a generous amount of freshly cracked black pepper. Taste and adjust with more pepper, salt, or lemon juice as needed.
- Let the aioli sit in the fridge for 30 minutes before serving to allow flavors to meld.

Roasted Potatoes

- Preheat oven to 350°F (175°C).
- Toss potatoes with olive oil, salt, and pepper.
- Spread on a baking sheet and roast for 20–35 minutes, or until fork-tender and lightly golden.
- Let cool slightly, then slice into bite-sized pieces.

Herb Dressing

- Mix herbs, garlic, vinegar, and esepette/chili in a bowl.
- Whisk in olive oil slowly until emulsified.
- Season with salt and pepper.
- Toss warm, cut roasted potatoes with herb dressing just before serving.

To Finish:

On each plate, arrange slices of flank steak with a few dollops of black pepper aioli. Enjoy with a generous scoop of herb-dressed roasted potatoes and Phase V Petite Sirah.