



ROLLED STUFFED FLANK STEAK (serves 6)

1 Flank Steak (2lbs.) lengthwise	2 Hard-Boiled Eggs peeled quartered
$\frac{1}{2}$ Cup Eagle Eye Voluptuous red wine	6 oz. Baby Spinach
1 Tsp Tarragon	4 Boiled Carrots halved lengthwise
3 Cloves Garlic finely chopped	1 Small Onion thinly sliced crosswise
2 Tsp Dried Thyme	$\frac{1}{4}$ Cup Chopped Parsley
Kosher Salt to taste	2 tsp Chili Flakes
	1 $\frac{1}{2}$ Cups Beef Stock
	2 Tbsp Olive Oil

1. Arrange steak on a cutting board so that the long side is parallel to you. Using a long knife, butterfly the steak within $\frac{1}{2}$ " of the far edge so that it opens like a book. Put steak between 2 layers of plastic wrap. With a mallet, pound to a $\frac{1}{4}$ " thickness. Poke steak all over with a fork. Transfer, cut side up, to a baking sheet lined with plastic wrap. Sprinkle meat with wine, tarragon, garlic and thyme. Cover with plastic wrap; let marinate for 6 hours or overnight in the refrigerator.
2. Heat oven to 375 degrees. Arrange meat cut side up so that the grain is parallel to you. Season meat with salt and arrange spinach evenly over top. Top spinach with carrots, arranging them evenly so that they run parallel to the grain. Place eggs between the rows of carrots and scatter onion rings evenly over top. Sprinkle evenly with parsley and Chili flakes and season with salt.
3. Starting with the edge closest to you, roll meat forward to form a tight cylinder. Using kitchen twine, tie the meat at 1" intervals. Heat oil in a 6-quart oval Dutch oven over high heat. Sear meat all over until brown, about 10 minutes. Pour in the beef stock and add enough water that it reaches one third of the way up the meat. Cover, transfer to the oven and cook until very tender, about 2 hours. Let cool for 15 minutes. Slice and serve. Pair with Voluptuous.