

## Smoked Paprika Flank Steak with Basil Butter

Camp Food for the Soul | June 2008



*This savory steak is ideal for toting in a cooler. It can be marinated for up to 24 hours, then grilled at your destination. Spanish smoked paprika—also called pimentón—offers a rich color and wonderful smoky flavor. Check your local market or find it online at [penzeys.com](http://penzeys.com).*

PREP: 25 MINUTES MARINATE: 4 TO 24 HOURS GRILL: 17 MINUTES

- 1½ LB. BEEF FLANK STEAK
- ¼ CUP BALSAMIC VINEGAR OR SHERRY VINEGAR
- 2 TBSP. COOKING OIL
- 2 TSP. SMOKED PAPRIKA
- ½ TSP. KOSHER SALT OR SALT
- 1 RECIPE *BASIL BUTTER*

Trim fat from steak. Score both sides of steak in a diamond pattern, making shallow diagonal cuts at 1-inch intervals. Place steak in a resealable plastic bag set in a shallow dish.

For marinade, combine vinegar, oil, smoked paprika, and salt. Pour marinade over steak; seal bag. Marinate in the refrigerator for 4 to 24 hours, turning bag occasionally. Drain steak, reserving marinade.

For charcoal grill, grill steak on the rack of an uncovered grill directly over medium coals for 17 to 21 minutes for medium doneness (160°), turning once and brushing with reserved marinade halfway through grilling. (For a gas grill, preheat grill. Reduce heat to medium. Place steak on grill rack over heat. Cover and grill as above.)

Thinly slice the steak diagonally across the grain. Immediately top steak slices with slices of *Basil Butter*. Makes 6 servings.

**BASIL BUTTER:** In a small bowl combine ¼ cup softened butter; 2 tablespoons snipped fresh basil; 1 clove garlic, minced; ½ teaspoon Dijon-style mustard; ¼ teaspoon smoked paprika; and ¼ teaspoon ground black pepper. Shape mixture into a 1½-inch-diameter log and wrap in plastic wrap. Chill for up to 48 hours. Let sit at room temperature for 20 minutes to soften before using.

Per serving: 246 cal., 16 g total fat (8 g sat. fat), 66 mg chol., 183 mg sodium, 1 g carbo., 0 g dietary fiber, 24 g protein.