Espresso Balsamic Grilled Flank Steak

**Ingredients**
- 1 flank steak (1 ½- 2 lb.)
- 2 Tbsp. D’Avolio Espresso Balsamic Vinegar
- 2 Tbsp. dark brown sugar
- 1 ½ Tbsp. Dijon mustard
- 2 Tbsp. D’Avolio Bold Extra Virgin Olive Oil
- 1 tsp. coarsely ground black pepper
- 1 medium shallot, minced
- 2 cloves garlic, minced
- Salt to taste (optional)

**Preparation**

1. Whisk together all the marinade ingredients and place in a sealable plastic bag or flat, shallow container large enough to hold the meat. Rinse the meat, pat dry, and place in the marinade, covered, for 2 hours minimum (up to 24 hours). Turn occasionally.

2. Heat grill to medium-high heat. Remove the steak from the marinade, scraping any clinging sauce and shallots back into the dish. Pat the steak dry, and oil and salt the surface lightly. Grill 3-6 minutes per side. Baste with the marinade while cooking, reserving at least ½ cup. When done, set on a platter to rest while you finish the sauce.

3. Put the remaining marinade in a small saucepan and bring to a boil along with any juices that collect on the platter. Reduce to a simmer and cook for a minute or two until slightly thickened. Slice the steak thinly against the grain and spoon the sauce over to serve.

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