



Grilled Flat Iron Steak with Blue CheeseChive Butter

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This grilled flat iron steak is something I made for a Valentines Day dinner It turned out delicious The flavored butter is what makes this dish

Ingredients

- - 2 tablespoons red wine vinegar - 2 cloves garlic
- minced - 1 tablespoon cracked black pepper - 1 teaspoon dried rosemary leaves
- crumbled - 1 teaspoon dried oregano - ¼ teaspoon kosher salt - ¼ cup olive oil - 1 ½ pounds flat iron steak
- 3 tablespoons softened unsalted butter - 1 ounce crumbled blue cheese - 1 tablespoon chopped fresh chives -
- ? teaspoon cracked black pepper

Instructions

1. Whisk olive oil
2. vinegar
3. garlic
4. 1 tablespoon black pepper
5. rosemary
6. oregano
7. and kosher salt together in a bowl and pour into a resealable plastic bag. Add steak
8. coat with the marinade
9. squeeze out excess air
10. and seal the bag. Marinate in the refrigerator for 30 minutes. Preheat an outdoor grill for medium-high heat and lightly oil grate. Remove steak from the marinade
11. shake off excess
12. and discard remaining marinade. Allow steak to stand at room temperature as the grill warms. Meanwhile
13. mash butter
14. blue cheese
15. chives
16. and 1/8 teaspoon of black pepper together until combined; set aside. Cook steaks on the preheated grill until firm and reddish-pink and juicy in the center
17. about 5 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Allow steak to rest in a warm place for 10 minutes before slicing thinly across the grain. Serve with a dollop of blue cheese-chive butter. Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
18. ingredients
19. cooking method
20. etc.
21. the actual amount of the marinade consumed will vary.