



Christine Cirrone's (Mama C) Grilled Stuffed Flank Steak Italia

This recipe was inspired by Christine's mom, Antonina Napoli (now 93 years old). Antonina was born in Brooklyn, NY; her family was originally from Alcemo, Sicily. Christine makes this in the summertime when the grill is hot & ready to go!

Ingredients:

Two flank steaks totaling 4 ½ -5 lbs
Two links of Italian sweet sausage
Weber Burgundy Beef Dry Rub
1 large Portobello mushroom
Extra Virgin Olive Oil
Butter
1 medium onion
Asiago cheese for shredding
Fresh basil, parsley and Rosemary leaves
Italian style bread crumbs

This recipe will serve 8 - 10 people.

Butterfly the flank steaks thru the middle to form a long and deep pocket for stuffing. Using the Weber dry rub, lightly shake onto each part of the sliced (cover all sides of meat) steak and rub gently into meat. Cover steaks with aluminum foil tightly sealed and refrigerate overnight.

Next day prepare stuffing mix. Gently wash mushroom and paper-towel dry. Heat deep fry pan with Extra Virgin Olive oil and tablespoon of butter/margarine. Fry Italian sausage until well cooked. Remove sausage and chop into small pieces. Leave drippings in fry pan. Chop Portobello mushroom and onion and cook until slightly tender. Turn down heat to low-medium. Add chopped fresh basil, rosemary, parsley and Italian bread crumbs. Put sausage pieces back into fry pan. Add oil/butter if needed. Stir/mix until you achieve desired moist bread stuffing. Slice small pieces or shreds of Asiago cheese into mixture. Add salt and pepper. Continue to cook and stir on low until all is well mixed. This stuffing mix will produce much more moisture during the grilling, so it is best to keep it fairly dry at this stage.

Remove stuffing from fry pan and let cool to room temperature. Be sure to absorb all the pan drippings. Remove flank steaks from refrigerator and let come to room temperature. Tightly stuff the pockets with stuffing mix. Secure the steaks closed with wood or metal barbeque skewers. Cover and return to fridge until ready to grill.

Coat grill with oil. You can also lightly coat meat with olive oil if preferred. Heat grill to medium high. Sear each side of flank steaks to seal in all flavors. Turn each side as it cooks for about 6-7 minutes longer. Let meat sit for few minutes before slicing and serving. Enjoy!