

Hidden Treasure Flank Steak (for 12 as appetizer or 6 as entree)

Source: www.splendidtable.org

From *The Complete Coffee Book: A Gourmet Guide to Buying, Brewing and Cooking*, by Sara Perry, Edward Gowans, and Judith Ann Rose.

- * 2 flank steaks, 2 pounds each
- * 1/2 C dried currants
- * 1 C hot extra-strength coffee
- * 2 C beef broth
- * 1/2 C mild soy sauce
- * 2 TBS Worcestershire sauce
- * 1/3 C honey
- * 1-1/2 tsp ground cinnamon
- * 1/2 tsp cayenne pepper
- * 1/2 tsp ground nutmeg
- * 1/2 tsp ground allspice
- * 3 garlic cloves, crushed
- * 2 TBS freshly minced ginger
- * 4 TBS chopped candied ginger
- * Blanched carrot strips (garnish)
- * Watercress (garnish)

Place steaks in freezer for 15 minutes to chill the meat for easier slicing.

Soak currants in 1/2 cup coffee for 30 minutes - drain & reserve.

Place the broth in saucepan & reduce over high heat by half. Add remaining 1/2 cup coffee, soy sauce, Worcestershire sauce, honey, spices, crushed garlic & minced ginger and continue to boil till your marinade is reduced by half again. (This should make approximately 1 cup of thick & sweetly spicy marinade. Add more honey to taste, if desired.)

Slice the chilled flank steaks across the narrow part of the meat (across the grain) using a long, sharp knife. The slices should be very thin, about 1/8" thick. (Your butcher could do this) If your slices are a little too thick, flatten them with your hand to the desired thinness.

Place the slices in a shallow pan and coat with the marinade. Cover & refrigerate for 2 hours or more.

To assemble, roll each strip into a tight roll, 1-1/2" across for an appetizer & 3" across for a main dish. As you roll, insert the currants & candied ginger inside the layers of meat.

Place the steak rolls on a foil-lined baking sheet & broil 7-10 minutes, depending upon thickness of steak. Serve on a bed of blanched carrots & garnish with watercress.