



GOURMET BBQ SAUCES

BBQ HERBED STEAK SLICES (Pepper Blend Seasoning)

- 1 ½ pounds flank steak
- 2 tablespoons vegetable oil
- 1 tablespoon balsamic vinegar
- 4 garlic cloves, minced
- ¼ cup fresh chopped parsley
- 1 tablespoon fresh thyme leaves
- ½ - 1 tablespoon fresh chopped rosemary leaves
- 1 teaspoon salt
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning

Pound the steak to even thickness with meat mallet. Combine remaining ingredients in mini food chopper or pound together with mortar and pestle until paste-like. Spread over steak. Roll steak, jelly-roll style, lengthwise. Tie with butcher's string to secure. Preheat barbecue to medium. Place roll on greased grill over drip pan using indirect heat cooking method. Cook for 1 – 1 ½ hours, turning 3 times, until desired doneness. Let stand tented in foil for 10 to 15 minutes. Cut into ¾ inch diagonal slices. Serves 6