

# Grilled Flat Iron Steak with Rosemary Gremolata

**1/4 cup red wine**  
**1/2 cup olive oil**  
**3 T pink peppercorns**  
**2 tsp kosher salt**  
**1 lb flat iron steak**  
**4 sprigs rosemary**  
**kosher salt and pepper to taste**

In a small bowl, combine red wine, olive oil, pink peppercorns and salt. Mix together and pour over steak. Add the springs of rosemary and marinate for a half hour. Remove from the marinade and drain any excess. Season with salt and pepper. Grill on high until steak reaches desired temperature, flipping once. Allow the steak to rest before slicing.

## Rosemary Gremolata

**1/4 cup rosemary, chopped**  
**1/4 cup parsley, chopped**  
**1 T lemon zest**  
**2 cloves garlic, minced**  
**1 T olive oil**  
**kosher salt and black pepper to taste**

Combine all ingredients and serve over sliced flat iron steak.

