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Published February 16th, 2011

Mrs. Wallace Shaw's Award-Winning Patio Steak Broil

Copied from The Squire, June 1968

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The Squire is very pleased to announce the winner of our recipe contest ... Mrs. Wallace Thaw, 30 Woodside Drive, Moraga.

It was a very difficult contest to judge, since all entries were delicious. But, the judges finally selected Mrs. Thaw's Patio-Steak Broil for her unusual twist to the recipe.

Mrs. Thaw wins a \$5 gift certificate good at any store in the Moraga Center. And, many thanks for the other entrants for their very good recipes.

Patio Steak Broil

INGREDIENTS

About 2 lbs. flank steak, scored

2 tablespoons melted butter

1 tablespoon tomato paste

1/2 to 1 teaspoon garlic salt

1/2 teaspoon pepper

1/4 cup red wine vinegar

1 cup water

1 bay leaf

DIRECTIONS

In a shallow dish, prepare marinade by blending together tomato paste, garlic salt, salt, pepper, vinegar and water. Add bay leaf. Place steak in marinade overnight. Remove steak, also bay leaf. Transfer marinade to small pan and add butter. Place 4 to 5 inches from coals and broil 5 to 7 minutes, occasionally spoon marinade over top. Turn and broil additional 5 to 7 minutes or until desired doneness. Add topping, slice diagonally and serve.

Toppings

Whip 1/4 cup butter until fluffy, add 2 cups shredded cheese. Beat until smooth. Or, lightly fold 2 tablespoons chili sauce, 1 tablespoon chopped onion, and 1 teaspoon prepared horseradish into 1/2 cup sour cream.

Reach the reporter at: info@lamorindaweekly.com

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