



WHEATON MEAT CO

# GARLIC RUBBED FLANK STEAK

## W/ROASTED GARLIC & SHALLOT MINT CHIMICHURRI

2026 FLANK STEAK CONTEST: 3RD PLACE WINNER (TIE) -  
SUBMITTED BY JOHN JACHNA

### STEAK:

- 1 prime WMCo flank steak  
1.5-2 lbs.
- 1 tsp. kosher salt
- ½ tsp. fresh ground black pepper
- 1 garlic clove (halved)

### CHIMICHURRI:

- ¼ c. red wine vinegar
- ½ c. extra virgin olive oil
- 2 Fresno chiles, minced
- 4 cloves garlic
- 1 small shallot
- 1 tsp. kosher salt
- ½ tsp. fresh ground black pepper
- ½ c. minced fresh parsley
- 1 tbsp. minced fresh mint

- 1 Slice the flank steak WITH the grain in half so you have about 4-5" wide (at the thickest strips of steak. Cut a garlic clove in half and rub it all over both sides of the flank steak, then sprinkle evenly with the salt & black pepper. Let sit for 1 hour.
- 2 While the salt penetrates the steak, make the chimichurri. Over medium heat in a small fry pan, roast the garlic cloves dry in their paper until deeply browned, about 2 minutes per side. Halve the small shallot and roast in the fry pan cut side down until well browned & releases from the pan, about 4-6 minutes. Flip to the rounded outside and fry until browned, about 3-5 minutes. Once cooled, mince the garlic and shallot, and combine them with minced raw Fresno chile, salt, and vinegar. Let sit for 10 minutes, then add parsley, mint, black pepper, and olive oil. Stir to combine and let sit.
- 3 Set grill to high heat. Once grill is very hot, put the pieces of flank steak over direct heat. Flip every 2 minutes until steak registers 132 degrees F internal temperature.
- 4 Let steak rest for 5 minutes loosely covered with foil to finish cooking. Remove to carving board and slice AGAINST the grain in 1/4" thick slices. Fan out steak on serving plate, drench in chimichurri, and serve with your favorite steak-friendly side.