

## LAWER FAMILY W I N E S



# HOOKER.

### Signature Family Favorite!

*“Since I’m the marrying kind, the kind of man that I would find would be a rugby hooker. Now he’s been all right – and to my delight – he’s also one helluva cooker.”*

David’s exploits as a Duke University rugby hooker attracted me 40 years ago, but his mastery of the kitchen is as deft and delicious today as his moves on the rugby pitch were in the 70’s. David’s signature dish, highly prized by our daughter and all the nieces and nephews at family gatherings, is his grilled, marinated flank steak. Paired exquisitely with our Hooker Syrah, this crowd-pleaser will have the home team on their feet and cheering for more!

*Betsy & David Lawer*

### Marinated Flank Steak

*(pairs with Hooker Home Pitch Syrah)*

#### Ingredients:

Flank Steak, about 20-24 oz.  
1/2 cup olive oil  
1/4 cup balsamic vinegar  
1/2 cup soy sauce  
Garlic, to taste  
Chopped onion, to taste  
Chopped fresh rosemary, to taste  
Worcestershire Sauce, to taste

#### Instructions

Mix all of the ingredients and pour into zip lock freezer bag with the flank steak to marinate. Seal and tumble to coat. Allow the meat to marinate in the refrigerator for 4-6 hours, flipping the meat once to ensure all sides are evenly coated. Grill the flank steak on the barbecue, approximately 5 minutes per side. Take the meat off the grill and slice in thin strips, cutting across the grain. Serve with rosemary potatoes, grilled vegetables and **Hooker Home Pitch Syrah.**

*Serves 4*