

Roll Ups

4 servings

50 minutes

Ingredients

1 lb bacon, strips must be straight with minimal bends or ripples

1 flank steak

Toothpicks

Salt and pepper to taste

Ketchup (optional)

Directions

Par cook bacon so that it is not raw. My favorite method is using a cookie sheet with a 1-inch lip, with a rack that allows the fat to drain off the bacon. Spread the bacon across the rack so that the slices do not overlap. Cook for 17 minutes at 350°F. You may need to cook it in several batches. The bacon should not be fully cooked, but it should not be raw either, hence par(tially) cooked. Let it cool until you can easily handle the bacon.

Meanwhile, slice the flank steak against the grain into slices about the same width as the bacon strips. Roll the strips of flank steak pinwheel style. When the steak is all rolled take a strip of bacon, and wrap it around the outside of the steak pinwheel. Secure bacon with one toothpick at each end, and one in the middle of the bacon slice. You may need to use another partial strip of bacon to wrap all the way around the larger slices.

Repeat with remaining slices of skirt steak until all are wrapped pinwheel style. About half an hour before grilling, season to taste with salt and pepper. Grill five minutes per side for medium rare. Let rest five minutes before serving.

Serve with ketchup (optional).