



RED WINE AND ROSEMARY FLAT IRON STEAKS WITH APPLE DUMPLINGS!



Prep Time: 10 minutes
Cook Time: 15 minutes
Serves 4

Ingredients

2 Cy Shurfine flat iron steaks, about 1 pound each (or more if desired)
1/4 cup of dry red wine
3 cloves garlic, minced
3 tablespoons Shurfine olive oil
2 teaspoons chopped thyme
1/2 teaspoon rosemary
1 teaspoon dry mustard
1 teaspoon Shurfine salt
1/4 teaspoon Shurfine black pepper



Directions

1. Place flat iron steaks in a shallow baking dish. Season with salt.
2. Combine marinade ingredients and pour onto meat, turn to coat, and cover with plastic wrap.
3. Allow to marinate in refrigerator for 1 hour.
4. Preheat grill for medium high heat.
5. Remove meat from dish and discard marinade. Place onto grill and cook for 5-7 minutes per side. When meat reaches desired doneness, remove from heat all let meat sit for 3 minutes before slicing.

Apple Dumplings

Ingredients

1/4 cup SHURFINE raisins
1/4 cup dried, sweetened cranberries
1/4 cup chopped SHURFINE walnuts
1/2 tsp. cinnamon
1/2 tsp. nutmeg
Premade pastry for an 8- or 9-inch 2 SHURFINE crust pie
4 small, cored baking apples
1 cup SHURFINE brown sugar
1 cup water



Instructions

1. Combine the raisins, cranberries, walnuts and spices in a bowl and set aside. On a lightly floured cloth-covered surface, roll out the pastry into a 14-inch square, then cut it into 4 squares. Place a cored apple on top of each square and fill the center with the raisin and cranberry mix.
2. Cover each apple with its pastry square by bringing the opposite corners up over the fruit and pinching them together. Then, seal together all of the pastry edges, moistening them with water if needed. Place the dumplings in a glass baking dish.
3. In a saucepan, bring the brown sugar and water to a boil, and then pour it over the dumplings (a parent's job). Bake in a preheated 425 degree oven, spooning the syrup over the dumplings a few times, until the crust is golden (about 40 minutes).