



## HERBED STEAK ITALIANO

- 1/2 Bottled Italian Dressing
- 1 Cup Red Wine
- 1 Cup Hot Water
- 1 Envelope Onion Soup Mix
- 1 1/2 Teaspoons Thyme
- 1 Teaspoon Marjoram
- 1/4 Teaspoon Pepper
- 1 Clove Garlic, Finely Chopped
- 3 Pounds Round Steak, 2" Thick
- 1 Cup Cold Water
- 1 Tablespoon Flour

## DIRECTIONS

1. Combine hot water and onion soup mix.
2. Stir to combine.
3. In an oblong baking dish combine Italian dressing, red wine, onion soup, thyme, marjoram, pepper, and garlic.
4. Add steak, turning to coat completely.
5. Cover and marinate at least 5 hours in the refrigerator.
6. Turn steak occasionally.
7. Bring steaks to room temperature before cooking.
8. Grill or broil 10 to 15 minutes per side, or until desired doneness is reached.
9. While steak is cooking, combine cold water with the flour.
10. Add remaining marinade and heat, stirring constantly, until sauce thickens.
11. Serve steak sliced with sauce poured over.