

Grillin' Gone **WILD**

Steak and Bacon Tornados



Submitted By: STP

Photo By: momma_s

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Servings: 8

"Seasoned flank steak is rolled around bacon and grilled, oh yeah!"

INGREDIENTS:

1 1/2 pounds flank steak, pounded to 1/2 inch thickness
unseasoned meat tenderizer to taste
10 slices bacon, cooked, but still soft
1/2 teaspoon freshly ground black

pepper to taste
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
2 tablespoons chopped fresh parsley

DIRECTIONS:

1. Preheat an outdoor grill for medium-high heat.
2. Score one side of the flank steak with diagonal cuts. Season meat on both sides with tenderizer, pepper, garlic powder, and salt; lay flat, scored side down. Sprinkle with parsley, and lay bacon strips lengthwise on steak, then roll up jellyroll style. Skewer with 8 evenly spaced wooden toothpicks. Form 8 steaks by cutting in between toothpicks with a serrated knife.
3. Place steaks on preheated grill. Cook for about 15 minutes, turning once, or to desired doneness.

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