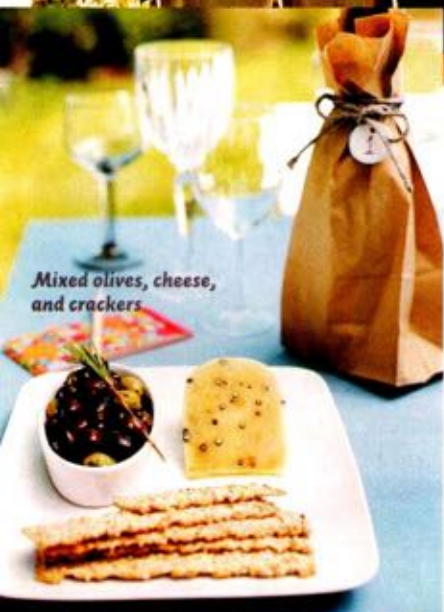


FROM TOP Have each person bring a bottle of wine and their own glasses (a bucket makes a handy carrier). Herb-marinated olives and peppered dry jack cheese echo common flavors in Syrah. Shape doesn't matter for the glasses, as long as they're big enough to swirl the wine.



Mixed olives, cheese, and crackers

Flank steak with warm Moroccan spices

Syrah loves grilled meat. In this case, the rustic texture of flank steak matches the meatiness of Syrah, and the pungent spices of North Africa loop into the same spices that often show up in the wine.

PREP AND COOK TIME About 30 minutes, plus at least 4 hours to marinate
MAKES 6 servings

- ¾ cup olive oil
- ¾ cup red wine vinegar
- 2 tbsp. minced fresh ginger
- 1 tbsp. minced garlic
- 1½ tsp. salt
- 1 tsp. each ground cinnamon, coriander, paprika, and sugar
- ½ tsp. each ground cumin and pepper
- ¼ tsp. cayenne

About 2 lbs. beef flank steak, fat trimmed

1. In a glass measure, whisk together olive oil, vinegar, ginger, garlic, salt, cinnamon, coriander, paprika, sugar, cumin, pepper, and cayenne.
2. Rinse flank steak and pat dry; put in a 1-gallon zip-lock plastic bag. Pour in all

salad, below); seal bag and turn to coat meat well. Chill for at least 4 hours and up to 1 day.

3. Lift steak from marinade (discard used marinade) and lay on a well-oiled grill over a solid bed of medium-hot coals or medium-high heat on a gas grill (you can hold your hand 1 to 2 in. above grill level only 3 to 4 seconds); close lid on gas grill. Cook steak, turning occasionally, until browned on both sides and still pink in the center (medium-rare; cut to test), 10 to 12 minutes total.

4. Transfer steak to a platter or rimmed board and let rest 5 minutes. Then cut across the grain into thin, slanted slices.

PER SERVING 303 CAL., 56% (173 CAL.) FROM FAT; 31 G PROTEIN, 19 G FAT (5.9 G SAT.); 0.8 G CARBO (0 G FIBER); 251 MG SODIUM; 76 MG CHOL.

Grilled eggplant and pepper salad

While some wines are a hard match for vegetables, Syrah works really well with earthy and herbal veggies like eggplant, zucchini, and bell peppers—especially when they're grilled. French Syrah in particular makes the ginger in this dish pop.

PREP AND COOK TIME About 30 minutes
MAKES 6 servings

NOTES To toast pine nuts, bake in a 325° oven, shaking pan occasionally, just until beginning to brown, about 8 minutes. Grill the vegetables before the flank steak, then finish the salad as the steak cooks. If grilling over charcoal, you may need to add a few more briquets before grilling the steak.

- 2 large bell peppers (red, orange, and/or yellow), rinsed, halved, stemmed, and seeded
- 2 medium zucchini, rinsed, ends trimmed, and halved lengthwise
- 1 large eggplant, rinsed, ends trimmed, and thickly sliced crosswise
- 1 large sweet onion, peeled and thickly sliced
- About ¾ cup Moroccan marinade reserved from flank steak (left)
- ½ cup pine nuts, toasted (see Notes)
- ¼ cup chopped fresh mint leaves
- Red wine vinegar
- Salt and freshly ground black pepper
- 1. Lay bell peppers, zucchini, eggplant, and onion on baking sheets. Brush both

