



Ingredients

4 slices bacon

1 flank steak

4 cloves garlic

1 tablespoon Kosher salt

1 tablespoon black pepper

½ cup parsley

½ cup (or more) feta, gorgonzola or bleu cheese

½ cup parsley

What To Do:

Start cooking the bacon over a low-heat on the stove. Mince the garlic. Using a very sharp knife create a diamond pattern on the meat being careful not to cut all the way through. Next, sprinkle the meat with the garlic, salt and pepper working them into the cut lines you just created. Add the parsley and the cheese and smush on top of the meat. Before the bacon has cooked all the way, remove from the heat and lay on top of the meat. Roll the meat and secure with tooth picks.

Cook on indirect medium heat for about 5 minutes per side, rotating 4 times until you reach an internal temperature of 135-degrees. Remove from the heat and let it rest for 10-minutes before slicing and serving.