

STEAK AND SPINACH PINWHEELS

Grill (as we did for the photo on page 129) or broil this delectable entrée. Serve with your favorite vegetable and orzo (a ricelike pasta)—

8 slices bacon

1 1- to 1½-lb. beef flank steak or boneless beef top round steak

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1 10-oz. pkg. frozen chopped spinach, thawed and well drained

¼ cup grated Parmesan cheese

● **In a large skillet cook** bacon just till done but not crisp. Drain on paper towels. Score steak by making shallow cuts at 1-inch intervals diagonally across steak in a diamond pattern. Repeat on second side. With a meat mallet, pound the steak into a 12x8-inch rectangle, working from the center to edges. Sprinkle with *salt* and *pepper*. Arrange bacon lengthwise on steak.

● **Spread spinach over bacon.** Sprinkle with Parmesan cheese. Roll up from a short side (see photo, page 129). Secure with wooden toothpicks at 1-inch intervals, starting ½ inch from one end. Cut between picks into eight 1-inch slices.

● **Place, cut side down,** on the unheated rack of a broiler pan. Broil 3 inches from the heat for 6 minutes. Turn; broil 6 to 8 minutes more for medium doneness. Remove picks. Makes 4 servings.

Grilling directions: Cook bacon and score, pound, and roll up steak as directed. Thread *two* slices onto *each* of 4 long skewers. Grill slices on an uncovered grill directly over *medium* coals for 6 minutes (see tip box at *right*). Turn and grill to desired doneness, allowing 6 to 8 minutes more for medium doneness. Remove toothpicks and skewers.