

Cana's Feast

WINERY

GRILLED FLANK STEAK WITH BLEU CHEESE AND RED ONION JAM

PAIRED WITH 2010 MOUNTAIN CUVÉE, YIELD: 8 SERVINGS

INGREDIENTS:

¾ ROUND FLANK STEAK
2 TABLESPOONS FRESH GARLIC, CHOPPED
¼ CUP ONION, DICED SMALL
2 TABLESPOONS FRESH ROSEMARY, CHOPPED
½ CUP CANA'S FEAST PINOT NOIR
¼ CUP OLIVE OIL
KOSHER SALT AND FRESHLY GROUND PEPPER
2 OUNCES BLEU CHEESE, CRUMBLLED
¼ CUP RED ONION JAM
8 SLICES CRUSTY BAGUETTE, SLICED DIAGONALLY
IN ½ INCH SLICES

METHOD:

1. Mix the garlic, onion, rosemary, pinot noir and olive oil together and place in a large ziplock bag.
2. Add the flank steak and close the bag, pressing as much air out as possible.
3. Refrigerate the steak for 12-24 hours to marinate.
4. Preheat the grill, drain the marinade off the steak and discard. Season the steak with salt and pepper.
5. Grill for 6-8 minutes per side (depending on the thickness), remove from the grill and allow the steak to rest 10 minutes.
6. Slice on the bias, against the grain and serve a 1 ounce piece of steak on a slice of fresh baguette, topped with ½ tsp. bleu cheese and ½ tsp. red onion jam.
7. Serve immediately.

RED ONION JAM

Yield: 1½ Cups

INGREDIENTS:

1 ½ LBS RED ONIONS
3 TABLESPOONS UNSALTED BUTTER
½ CUP SUGAR
1 CUP DRY RED WINE
¼ CUP BALSAMIC VINEGAR
¼ TEASPOON KOSHER OR SEA SALT TO TASTE

METHOD:

1. Halve onions lengthwise and cut into thin slices.
2. Heat butter in large heavy skillet set over medium heat.
3. When melted and hot, add onions and sugar and stir occasionally until onions are soft and start to caramelize, 10 to 15 minutes.
4. Add the wine and vinegar and stir until mixture comes to a boil.
5. Reduce heat and simmer until liquids have evaporated and onion is shiny, 15 to 20 minutes.
6. Remove from heat and sprinkle in the salt, adding more if needed.
7. For tarter taste, stir in another 2 to 3 teaspoons vinegar.
8. The marmalade can be prepared 5 days ahead; cover and refrigerate.
9. Reheat, stirring, just to warm before using.

Original recipe adapted from:

www.food.com/recipe/red-onion-marmalade-189190

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio
winecountrycookingstudio.com