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Grilled Hanger Steak with Cracked Pepper Crust and Brandy
W/Sweet Onion Cream Gravy
paired with
Volker Eisele 2005 Terzetto, Bordeaux Blend

Serves 4

Ingredients:

4 – 8 ounce portions hanger steak (any grill worthy steak can be used)
2 yellow onions, peeled and sliced 1/4" thick
1 cup brandy
4 cups chicken or beef stock
3 cups heavy whipping cream
salt and pepper

Preparation:

In a heavy bottom skillet, sauté onions on medium high until richly browned, off the heat, pour in brandy. Take extreme care as brandy will ignite. Allow brandy to cook completely out and skillet is dry. Pour in stock and let simmer until reduced by 75%. Add heavy cream and simmer until reduced by half. Season with salt and pepper and remove from heat.

Pre heat grill. Roll steaks in coarsely cracked black pepper, season with salt, and cook on grill until desired doneness is achieved. For hanger steak, slice across grain and place onto serving platter. ladle gravy over meat.