

Mustards Grill
Marinated Hanger Steak with Onion Jam & Watercress Sauce
paired with
Vinum Cellars 2003 "The Scrapper" Cabernet Franc

Ingredients:

2 – 10 oz. hanger steak
2 oz. onion jam (recipe to follow)
2 oz. watercress sauce (recipe to follow)
2 oz. cabernet sauvignon sauce

Hanger Steak Marinade:

½ cup maple syrup
1 cup soy sauce
1 cup olive oil
¼ cup rice vinegar
4" peeled and grated ginger
2/3 cup minced garlic
¼ cup sesame oil
3 tsp salt & ground black pepper

Mix all Marinade ingredients well. Marinade meat and then portion.

Onion Jam:

1 lb. unsalted butter
6 lb. white onions, sliced across circles
Combine butter and onions in a heavy-bottomed sauté pan and cook over low flame for 30 minutes. **DO NOT LET ONIONS TAKE ON COLOR.**
Add: 2 tsp salt, 2 cups granulated sugar, 4-2/3 cup red wine vinegar, 2/3 cup balsamic vinegar, ½ cup grenadine.
Let reduce slowly for another 30 minutes. Do not reduce to caramel stage. Beware of it! It has the ability to scorch and ruin the whole batch!!!
After steaks have marinated, grill to desired temperature. Heat onion jam in a sauté pan and finish with the cabernet sauce. Pour over steak on plate.

Watercress Sauce:

1 cup homemade mayonnaise
½ cup sour cream
2 tsp shallots, chopped
1 bunch watercress
1 tbs. Dijon mustard
4 tsp lemon juice
½ tsp salt
½ tsp black pepper

Combine all ingredients in the food processor. Process.

Serving Suggestion: Serve with French fries and place watercress sauce in a ramekin along side or drizzle steak with sauce.

Napa Wine Company, 7830-40 St. Helena Hwy., Oakville, CA. (707) 945-1215 (800) 943-1820
Mustards Grill, 7399 St. Helena Hwy., Napa, CA. For reservations call (707) 254-9690