



Grilled Flank Steak with Asparagus and Cabernet Sauvignon-Onion Marmalade

Nickel & Nickel John C. Sullenger Vineyard Cabernet Sauvignon, Oakville, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

- 4 6-ounce flank steaks
- 1 bunch fresh thyme,
(with 1 tsp chopped for marmalade)
- 1 whole shallot, sliced in rounds
- 2 garlic cloves,
smashed and rough cut
- 2 tablespoons olive oil
- Kosher salt and freshly
ground black pepper
- 1 bunch asparagus
- 4 ounces butter
- 2 leeks, whites and light green only,
diced in ½-inch squares
- 2 yellow onions,
diced in ½-inch squares
- ¾ cup red wine
- 4 tablespoons balsamic vinegar

METHOD

Flank Steak Marinade

Preheat the grill to medium heat, or prepare your charcoal fire with a medium-high flame.

Remove steaks from cooler and marinate with shallots, smashed garlic, thyme sprigs, one tablespoon of olive oil and two or three cranks from the pepper mill. Place back in cooler for at least one half hour, or allow to marinate overnight.

Cabernet Marmalade

Heat a stainless steel sauce pot over medium heat and add butter. Add onions and cook for three minutes. Add leeks, stirring until soft, about 15 minutes. Stir in wine and balsamic vinegar and reduce. Once the liquid has evaporated to about two tablespoons increase heat to medium-high and caramelize. When the edges have turned dark brown, which should take approximately three minutes, remove from heat and add chopped thyme, kosher salt and fresh ground pepper. Set aside.

Grilled Asparagus and Flank Steak

Trim the ends from asparagus, then place asparagus spears on sheet pan and add one half tablespoon of olive oil, a sprinkle of kosher salt and fresh ground pepper. Grill for three minutes on each side, and set aside.

Remove the marinating flank steaks and season with kosher salt. Place on grill and cook each side for five minutes, or until desired temp has been achieved. Let rest for five minutes.

Presentation

On four individual settings, plate flank steak, three to four asparagus and a spoonful of Cabernet marmalade. Open a bottle of Nickel & Nickel Sullenger Vineyard Cabernet Sauvignon and toast your grilling success!

Serves 4