



Skirt Steak with Pomegranate Sauce

Recipe by Stephen Pavy

Serve with

Joseph Phelps Napa Cabernet Sauvignon

Joseph Phelps Vineyards Le Mistral

2 cups bottled pomegranate juice
1 tsp. sugar
¼ tsp. salt

1 Tbsp. dried sumac berry (optional)
¾ tsp. salt
1 tsp. black pepper
2 lbs. skirt steak (can also use flatiron steak or culotte steak)

3 Tbsp. butter
3 Tbsp. chopped shallots
¼ cup port (ruby or tawny; I prefer ruby for this dish)
1 tsp. fresh lemon juice

Bring pomegranate juice to a boil with sugar and ¼ tsp. salt.
Reduce to 1/3 cup (20-30 minutes).

Preheat broiler.

Stir together pepper, ¾ tsp. salt and sumac berries.

Cut steak into pieces (to fit into a large shallow baking pan) and pat dry.

Transfer steak to pan and sprinkle evenly with salt/pepper/sumac mixture and let stand for 10 minutes.

Broil steaks 4 inches from heat, turning over once (2-3 minutes total for thinner pieces and 3-4 minutes total for thicker).

Transfer steaks with any pan juices to large plate and let stand, loosely covered with foil.

Heat 1 Tbsp. butter in heavy skillet over moderately high heat until foam subsides.

Add shallot and cook, stirring, until golden (3 -5 minutes).

Add port and simmer until reduced to a glaze. Glaze should be approximately 2 Tbsp.

Add meat juices that have accumulated on plate and bring to simmer.

Whisk in pomegranate reduction and remaining butter until incorporated.

Stir in lemon juice.

Thinly slice steak.

Pour sauce onto platter with high edge.

Layer steak slices on top of sauce.