SAN JOAQUIN
WINE COMPANY INC.

Flat Iron Steaks with Moody Press Cabernet Sauce

Perfect with Moody Press Cabernet Sauvignon or Zinfandel

Ingredients

- 2 (1-pound) flat iron steaks or tri-tip steaks
- Salt and freshly ground black pepper
- 3 tablespoons extra-virgin olive oil, plus extra for garnish
- 6 tablespoons cold unsalted butter
- 1 onion, thinly sliced
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1/4 cup tomato paste
- 2 1/2 cups Moody Press Cabernet Sauvignon

Directions

Prepare the grill or barbecue (medium-high heat). Sprinkle the steaks with salt and pepper and drizzle with the 3 tablespoons of olive oil. Grill to desired doneness, about 5 minutes per side for medium-rare. Transfer the steaks to a cutting board. Tent with foil and let stand 10 minutes.

Meanwhile, melt 2 tablespoons of butter in a heavy large saucepan over medium-high heat. Add the onions and saute until tender, about 5 minutes. Season with salt. Add the garlic and oregano and saute until fragrant, about 30 seconds. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the Moody Press Cabernet. Simmer until the sauce reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the heat. Strain the sauce into a small bowl, pressing on the solids to extract as much liquid as possible. Discard the solids in the strainer and return the sauce to the saucepan and bring back to a slow simmer. Cut the remaining 4 tablespoons of butter into small 1/2-inch chunks and whisk in the sauce a little at a time. Season the sauce, to taste, with salt and pepper.

Thinly slice the steaks across the grain. Divide the steak slices among 6 plates. Drizzle the sauce over the steak, drizzle a little more extra-virgin olive oil and serve.