



## GRILLED HANGER STEAK

### WITH VINEYARD 29 OLIVE OIL AND CRU ROSÉ

RECIPE BY CHEF JIMMY DAY

#### INGREDIENTS

*For the steaks:*

- 2 hanger steaks
- 1 rocking hot grill
- Kosher salt

*For the chimichurri sauce:*

- 150 grams Italian flat leaf parsley, sliced, stems removed
- 250 grams Vineyard 29 Olive Oil
- 80 grams sherry vinegar
- 10 grams garlic
- 5 grams salt

*For the pickled onions:*

- 4 red onions, sliced evenly on a mandolin or slicer, about  $\frac{1}{16}$  –  $\frac{1}{8}$  inch thick
- 150 grams CRU Rosé
- 150 grams sherry vinegar
- 150 grams lemon juice
- 4% salt

#### METHOD

*For the steaks:* Preheat grill to 500° with lid CLOSED. Season steaks generously and place on grill. Allow to sear for about two minutes and flip the steak over and sear this side for about two minutes. Flip over once more for an additional two minutes and remove from grill. This should render a perfect medium rare steak. Allow to rest for two minutes before slicing. Serve with the chimichurri and pickled onions.

*For the chimichurri sauce:* Add all ingredients to blender and blend on high until smooth. Be careful not to blend for too long or it will heat up the chimichurri and oxidize very quickly.

*For the pickled onions:* After slicing the onions, weigh them out on a kitchen scale and add 4% of that weight in salt. Allow this to sit for at least one hour. Strain off the “onion juice.” Add the wine, vinegar and lemon juice to a medium pot and bring to a simmer and remove from heat. While still hot, pour this over the onions and allow mixture to sit overnight for best results.