

Flat Iron Steak with Red Wine Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2		1 lb flat iron or tri tip steaks salt and freshly ground pepper
3	tablespoons	extra virgin olive oil
6	tablespoons	cold unsalted butter
1		onion - thinly sliced
1	tablespoon	garlic - minced
1	teaspoon	dried oregano
1/4	cup	tomato paste
2 1/2	cups	dry red wine

Prepare the grill for med-high heat. Sprinkle the steaks with salt and pepper and drizzle with the 3 tbsps of olive oil. Grill to desired doneness, about 5 minutes per side for med-rare. Transfer to cutting board and tent with foil. Let stand 10 minutes.

Meanwhile, melt 2 tbsps butter in a heavy large saucepan over med-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 tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine. 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 to extract as much liquid as possible. Discard solids and return sauce to saucepan and bring to a low simmer. Cut remaining butter into 1/2 inch chunks and whisk in the sauce a little at a time. Season with salt and pepper.

Thinly slice steaks across the grain. Drizzle sauce and a little olive oil over steaks and serve.