



ROSH CHODESH CLUB
WITH CHEF GABE

GRILLED HANGER STEAK



Serves 2-4

Ingredients

Steak:

16-22 oz Hanger Steak

Pomegranate Glaze:

½ cup Pomegranate concentrate

¼ cup Honey

1tsp Salt

4tbsp Margarine

Broccoli:

1 bunch rapini

Hash:

Spring potatoes

Baby turnip

Carrots

Radish

Patty pan squash

Spring Salad:

1 Celeriac root

¼ cup of Red wine vinegar

1 tbsp Honey

½ tbsp Aleppo pepper

¼ cup olive oil

Recommended Pairing



Herzog Special Edition

Rutherford
Cabernet Sauvignon



Directions

Grilled Hanger Steak

Season with pepper only and grill over high heat to 135°F for the perfect medium rare. Once grilled allow to rest for a minimum of 5 minutes.

Pomegranate Glaze

Add pomegranate concentrate, honey, and salt to a pot and bring to a boil. Allow to reduce to a nice syrup like consistency. Take off of the heat and whisk in your margarine until fully incorporated.

Roasted Spring Root Vegetable Hash

Equal parts new spring potatoes, baby turnip, carrots, radish, and patty pan squash season with oil salt and pepper and roast in the oven until fully cooked and crispy. Sauté with some chopped shallot and garlic when ready to serve.

Broccoli Rabe / Rapini

Blanch 1 bunch of rapini and shock in an ice bath (this step is to eliminate some of the bitterness but is not completely necessary). Sauté your rapini with a little oil, salt and pepper. Hit it with splash of red wine vinegar and some chili flake right before its finished cooking.

Spring Salad

Peel a celeriac root and slice very thinly on a mandolin. Fry in oil at 350°F and season with salt. Set aside to cool.

In a mixing bowl mix together ¼ cup of red wine vinegar, 1 tbsp honey, ½ tbsp Aleppo pepper, and ¼ cup olive oil. Whisk until combined and season to taste with salt

You can use any greens you would like for this dish but I like to use some peppery frisée and citrusy sorrels. Once you get your greens together toss them with your crispy celeriac. Dress with vinaigrette right before you serve so your salad does not get soggy

To Assemble

Place your rapini on the plate at 2-8 'o' clock. In another line place your roasted root veg hash across your rapini at 4-10 'o' clock. Next slice your rested hanger steak and place nicely at 12-6 'o' clock. Drizzle your pomegranate reduction over your steak and lay your salad over top. Enjoy!

