



Steak and Oh My Gravy

Adapted from Melissa d'Arabian's French Cut Steak

BAH Note: Be careful if you substitute flank steak for the skirt steak. Flank steak is thicker and leaner and requires more time to cook but can also be very easily overcooked. If using flank steak, be sure to slice it across the grain for serving otherwise your pieces of steak will be tough and chewy.

- 1 teaspoon paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1 pound skirt steak, cut into two to four pieces
- 2 tablespoons vegetable oil
- 4 tablespoons butter
- 2 sweet onions, sliced
- 1/3 cup white wine
- 2 tablespoons red wine vinegar
- 1/2 cup beef broth

Combine the spices and kosher salt in a small bowl. Rub the spice mixture into the steak and let sit for 15 minutes.

Meanwhile, heat 1 tablespoon oil and 1 tablespoon butter in a large skillet over medium heat. Add the onions and cook for 20 minutes, stirring occasionally, until soft and caramelized.

In a second large skillet, heat the remaining vegetable oil and 1 tablespoon butter over high heat. Add the steak and cook for 3 to 5 minutes per side until nicely browned. Transfer the steak to a plate, cover to keep warm, and let it rest for 10 minutes as you make the sauce.

Return the now empty skillet to high heat and deglaze the pan with the wine and vinegar, scraping up any bits from the pan. Let the liquid reduce by half then add the onions and beef broth. Cook until the liquid reduces by half, add any accumulated juices from the resting steak back into the pan, and season to taste with salt and pepper. Remove the skillet from the heat and whisk in the remaining butter, one tablespoon at a time.

Slice the steak and serve topped with the sauce.