



LAWER
ESTATES

Fantasy Football Draft Party! Super Steak Sandwiches paired with Lawer Estate Syrah

Take your Fantasy Football draft party from tailgate to terrace with this terrific team. The herby richness of the chargrilled beef, the caramel sweetness of the onions and the peppery zest of the creamy horseradish sauce are a fantasy match to the wine's bold smokiness and spicy fruit notes. The components of the dish easily come together in advance and can be served warm or at room temperature. Guests assemble a great sandwich while they put together a perfect team.



Ingredients

...for steak marinade:

Flank Steak (about 20-24 oz.)
½ cup olive oil
¼ cup balsamic vinegar
½ cup soy sauce
1 large onion chopped
2 Tbs. minced garlic
2 Tbs. chopped fresh rosemary
1 Tbs. worcestershire sauce

... for spicy sauce :

½ cup mayonnaise
1/3 cup prepared horseradish (drained)
2 tsp. fresh lemon juice
2 Tbs. chopped fresh chives
¼ tsp. cayenne pepper (or to taste)
Salt and pepper to taste

... for sweet cider onions:

2 Tbs. olive oil
2 Tbs. butter
2 Tbs. turbinado sugar (or brown sugar)
2 large onions, sliced fairly thin
2 Tbs. apple cider vinegar
Salt & pepper to taste

Other ingredients:

4 sourdough or brioche rolls
2 cups baby arugula, tossed before serving with a drizzle of olive oil, a squeeze of lemon & salt & pepper - *toss just before serving.*

Instructions:

For steak:

Mix all marinade ingredients, pour into a zip lock freezer bag with flank steak and tumble to coat. Marinate 6 hours or overnight in the fridge. Before grilling, drain and discard marinade and dry flank steak. Grill on a lightly oiled grill (or broil) for approximately 4 minutes per side over a hot fire for medium rare. After grilling, let meat rest for 5 minutes before slicing in thin strips, cutting across the grain. Meat can be made ahead and kept covered to stay warm.

To make sauce:

Combine all ingredients in a small bowl, season to taste and keep covered in the fridge until ready to serve (can be made in advance, even the day before).

To make onions:

Heat olive oil and butter in a large frying pan until butter is melted, stir in sugar and add onions and vinegar. Toss onions to coat, spread evenly in pan, cover and cook on a medium low heat for 30-40 minutes. Stir once, midway through. When done, onions should be a golden brown color with some charred bits. Season to taste with salt and pepper. Can be made the day before or earlier in the day and re-warmed (can also be served at room temperature).

To Assemble Sandwiches:

Slice rolls in half (rolls can be warmed in the oven or served at room temperature), spread spicy sauce on cut sides, then fill with slices of grilled steak, a generous pile of sweet onions, and a garnish of baby arugula.

Makes 4 big sandwiches or 6 smaller ones (*and it's easy to double or triple the recipes if you're having a crowd*).



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