



FLAT IRON STEAK

With Finnriver Habanero Cider Deglaze





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INGREDIENTS

- Flat iron steaks **4 - 8 oz.**
- Salt **1 1/2 teaspoon**
- Black pepper **3/4 teaspoon**
- Canola oil **3 tablespoons**
- Shallot finely chopped **1 medium**
- Garlic cloves, finely chopped **2**
- Finnriver habanero cider **8oz (give or take)**
- Demi-glace **3 tablespoons**

PREPARATION

Pat steaks dry and sprinkle steaks with 1 teaspoon salt and 1/2 teaspoon pepper.

Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then cook steaks in two batches, turning over once, until meat is just medium-rare, 2 minutes per side. Transfer steaks to a platter as cooked and keep warm, loosely covered with foil. (Do not wipe skillet clean.)

Add remaining oil, garlic, and shallots to skillet. Sauté over medium high heat, stirring, until shallot is golden, about 4 minutes. Add cider and cook until reduced to about 1/4 Cup. Add demi-glace, reduce heat and simmer about 3 more minutes.

Adjust seasoning with remaining salt and pepper as needed for your preference.

Slice rested steaks across the grain.

Sauce and enjoy.

