ALEPPO-RUBBED LOCAL HANGAR STEAK OVER CHARRED SCALLIONS, DRIZZLED WITH SALTY-SWEET VINAIGRETTE

Yields 12

Ingredients

- ½ cup crushed walnuts
- 1 small garlic clove
- 3 tablespoons local extra-virgin olive oil, divided
- 1½-lb local hanger steak, cut into 4 pieces, membrane removed if applicable
- kosher salt, freshly ground pepper
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon chili powder plus more for serving
- 12 scallions
- 5 teaspoons red wine vinegar
- 1 tablespoon chopped cornichons
- 1 tablespoon chopped drained capers
- 1 tablespoon whole grain mustard
- 2 tablespoons liquid neutral sweeter of choice such as honey or allulose
- flaky sea salt

Instructions

On a small skillet over medium heat, toast walnuts for 5-6 min, moving often, until golden brown and fragrant. Transfer to a medium glass bowl. Using a microplane, grate fresh garlic over warm walnuts. Toss with 2 tablespoons local oil. Add vinegar, cornichons, capers, mustard, thyme, and sugar and toss to combine; season with kosher salt and black pepper. Heat a large cast-iron skillet over medium-high. Pat steak dry and season with kosher salt and black pepper; sprinkle all over with paprika and chili pepper. Rub with one tablespoon oil and sear, turning occasionally, until deeply browned, around 4 minutes. Transfer steaks to a cutting board.

Reduce heat to medium. Place scallions in skillet, season with kosher salt and cook, turning occasionally, until softened and charred, about 4 minutes. Transfer to cutting board; trim and cut into inch long pieces.

Slice steak against the grain. To plate, add scallions first, laying steak on top, finally drizzling sauce over top. Garnish with more spices if desired. Enjoy!