



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

SUMAC SKIRT STEAK WITH POMEGRANATE REDUCTION

2 CUPS BOTTLED POMEGRANATE JUICE (16 FL OZ)
1 TSP SUGAR
1 TSP SALT
1 TBSP SUMAC
1 TSP BLACK PEPPER
2 LBS SKIRT STEAK
3 TBSP UNSALTED BUTTER
3 TBSP FINELY CHOPPED SHALLOT (1 MEDIUM)
¼ CUP MONTICELLO VINEYARDS SYRAH
1 TSP FRESH LEMON JUICE

Bring pomegranate juice, sugar and ¼ tsp salt to a boil in a 1 ½ to 2-quart saucepan over moderately high heat, then boil until reduced to about 1/3 cup, 20 to 30 minutes.

Preheat broiler –

Stir together sumac, pepper and remaining ¾ tsp salt. Cut steak into pieces to fit in a large shallow pan and pat dry. Transfer steak to baking pan and sprinkle evenly with sumac mixture, then let stand about 10 minutes.

Broil steaks 3 to 4 inches from heat, turning over once, 2 to 3 minutes total for thinner pieces, 3 to 4 minutes for thicker pieces to medium-rare. Transfer steaks with any pan juices to a large plate and let stand, loosely covered with foil, 10 minutes.

While steak stands, heat 1 TBSP butter in a 10-inch heavy skillet over moderately high heat until foam subsides, then cook shallot, stirring occasionally, until golden, 3 to 5 minutes. Add Syrah and simmer until reduced to a glaze, 2 to 3 minutes. Add meat juices accumulated on plate and bring to a simmer. Whisk in pomegranate reduction and lemon juice. Remove from heat and whisk in remaining 2 TBSP butter until incorporated.

Holding knife at a 45 degree angle, thinly slice steak diagonally and serve with sauce.

Serve with another glass or two of

Monticello Vineyards Estate Grown Syrah

September 2006 GOURMET