

## PORK BLADE STEAK WITH GRILLED SPRING ONIONS AND REMOULADE

by Gary Podesto

A “blade” or “shoulder” steak is an economical cut that delivers on flavor in a major way. This quick cooking method is a perfect midweek excuse to fire up the grill to maximum heat when you’re eager to get outside and enjoy a spring evening. As always, the market in April is beginning to yield green garlic, new onions, and fava beans that we’ve been waiting for—all are welcome next to freshly grilled pork and a creamy remoulade sauce. Many wines would pair well with this dish, but the fruit-forward, carbonic magic of a Guy Breton Gamay with its reserved tannins and lip-smacking acidity is so well balanced that it’s hard to pass up the 2022 Chiroubles “Cuvée Léa” for this recipe.

### REMOULADE

- ¾ cup mayonnaise
- ¼ cup crème fraîche
- Zest and juice of ½ lemon
- ¼ cup spring onions tops, finely chopped
- 1 teaspoon green garlic stalk, sliced as finely as possible
- ¼ cup cornichons, drained and finely chopped
- 1 teaspoon Dijon mustard

- 2 tablespoons fresh parsley, chopped
- Kosher salt and black pepper, to taste

### PORK AND SPRING ONIONS

- Four 6–7-ounce pork “blade” steaks, about ½ inch thick
- 8–10 spring onions with green tops attached, split in half lengthwise
- Kosher salt and black pepper
- Zest and juice of ½ lemon
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons pomegranate molasses

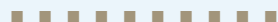
In a bowl, combine all the remoulade ingredients.

Prepare the grill: ignite a charcoal grill to reach high heat. While waiting for the coals to heat, marinate and season the pork steaks and spring onions. In a bowl, whisk together the lemon juice, lemon zest, olive oil, and pomegranate molasses. Drizzle half of this mixture over the spring onions and the other half over the pork. Toss each until well coated.

Remove the grill rack and evenly distribute the hot coals at the bottom. Season spring onions with salt and pepper. Grill them cut-side down until charred and well colored (about 3 to 4 minutes), then transfer to a cutting board.

Season pork steaks liberally with salt and pepper on both sides. Grill steaks until deeply browned on one side (about 3 to 4 minutes), pressing down with a spatula if they start to curl, then flip and cook until an instant-read thermometer reads 130°F in the center of the steak (1 to 2 more minutes). Allow steaks to rest for at least 5 minutes, tented with aluminum foil.

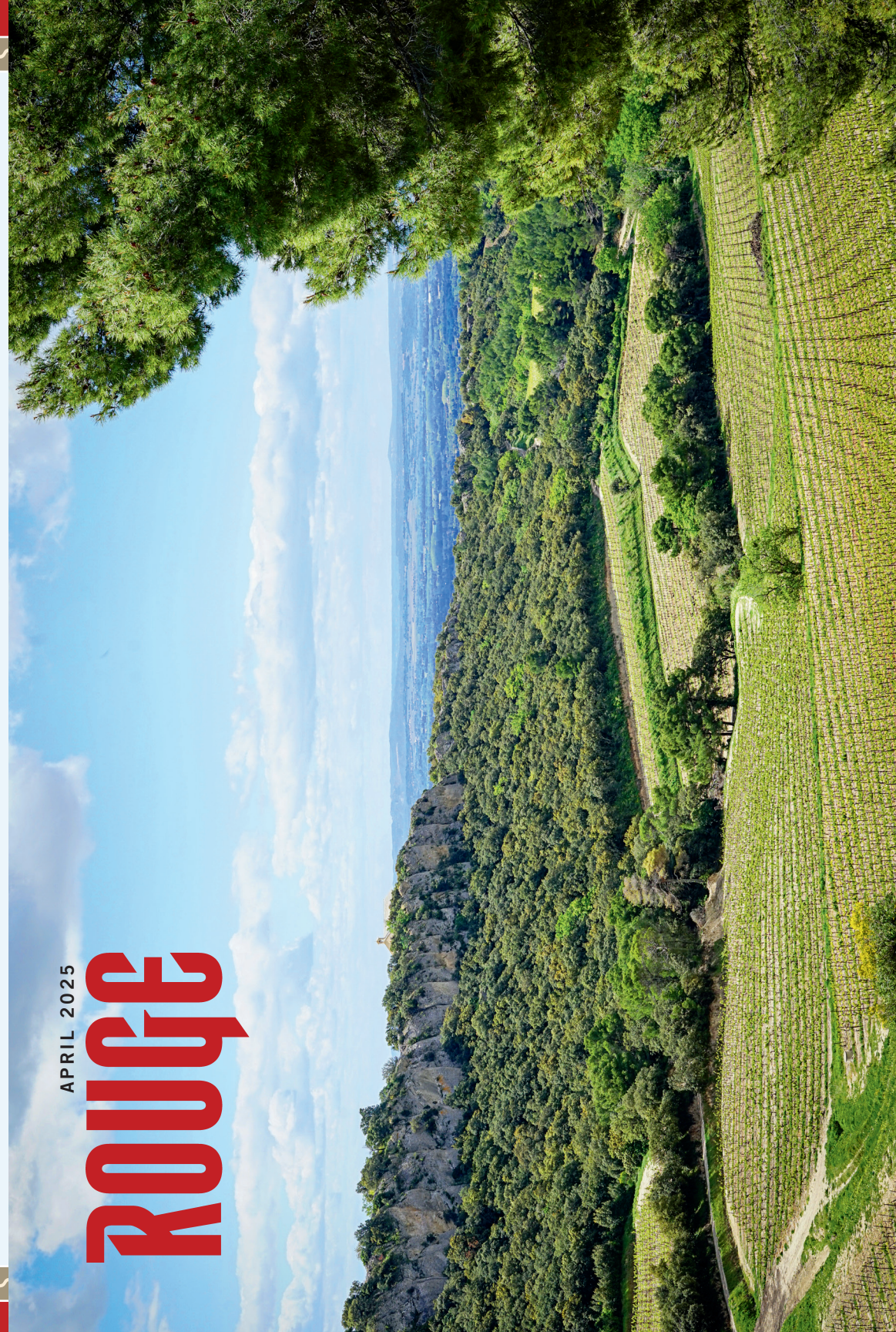
Return grilled spring onions to the grill to finish cooking on the second side. Once they’re nicely colored and tender, transfer them to your cutting board in a pile to steam a bit as you take them inside to serve alongside your pork and remoulade. *Serves 4*



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).

APRIL 2025

ROUGE



## 2022 CHIROUBLES “CUVÉE LÉA” GUY BRETON

**IF EVER THERE WAS A** Beaujolais cru that was made for Guy Breton, it would be Chiroubles. At the highest point among the region’s ten crus, the vines in Chiroubles ripen ever so slowly and evenly, yielding some of Beaujolais’s most floral and high-toned reds. Luckily—and despite all conventional wisdom—Guy honed his distinctive style in the higher slopes of Morgon since his early, pioneering days in the 1980s. “Forty years ago,” he says, “when I bought some vines up there, they all called me a bit crazy. Now, of course, we’re happy we did.” So when offered the chance about ten years ago, Guy, well equipped with decades of experience in higher-elevation terroirs, jumped at the opportunity to make wine from just over a hectare in Chirou-

bles. This land is a perfect match for his inclination toward lithe and ambrosial Gamay. Even in warmer vintages like 2022, he ekes out incredible finesse and freshness from these vines. Abounding with notes of pomegranate, red berries, and spice, this is a beautiful expression of one of Beaujolais’s up-and-coming crus.  
—Tom Wolf

**\$44.00 PER BOTTLE**  
**\$475.20 PER CASE**

LEFT Guy Breton. © Joanie Bonfiglio  
COVER The Dentelles de Montmirail shelter Domaine de Durban.  
© Joanie Bonfiglio









## 2023 GIGONDAS DOMAINE DE DURBAN

**THERE’S A DELICIOUS IRONY** when you realize, while tasting this generous, rustic red, that Kermit’s journey with the Leydier family of Domaine de Durban began with a bottling at the other end of the spectrum: its sweet, luscious Muscat de Beaumes de Venise. It wasn’t until years after their first encounter in the late 1970s that the Leydiers shared a splash of red wine with Kermit. “I have worked with Durban for twenty-five years,” Kermit wrote in December 2000, “and never tasted or even seen a red wine. All these years they owned the red grape vines but did not vinify the reds because their winery was too small.” Thankfully for us, they finally expanded their winery and quickly mastered reds exuding southern warmth and pleasure. This soulful blend of two parts Grenache to one part Syrah—also from a high-elevation vineyard—is practically a meal unto itself: hearty and chewy, with loads of texture, it evokes black cherries, an olive-y brininess, black licorice, and *garrigue*. It’s as good an introduction to Gigondas as you’ll find. —Tom Wolf

**\$34.00 PER BOTTLE** **\$367.20 PER CASE**

Pairs well with rice-stuffed tomatoes, grilled vegetables, and slow-cooked pork or lamb.

					
2022 Chiroubles “Cuvée Léa” Guy Breton	Gamay	60-year-old vines Granite	Serve <i>slightly cool</i> 58–62°F Decant optional	Pomegranate, red berries, spice Floral, lithe, ambrosial	Drink now through 2028
2023 Gigondas Domaine de Durban	70% Grenache, 30% Syrah	Vines planted in 1974 Clay, limestone	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherries, black licorice, <i>garrigue</i> Hearty, chewy, textured	Drink now through 2036

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