

SIRLOIN FLAP STEAK WITH CARAMELIZED ONIONS AND PEPPERCORN SAUCE by Christopher Lee

Sirloin flap steak, with its inelegant name, is a wonderfully juicy cut not widely known in the United States until recent years, when interest turned to lesser cuts of beef. To prepare, the steak is often rolled into a spiral and secured with twine or a skewer. Well marbled, with little superficial fat, it is very flavorful—and perfect for this month's delicious reds. The lovely peppercorn sauce accentuates the wines' deeper tones.

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| 4 six-ounce flap steaks,
2 inches thick | 2 tablespoons grapeseed or
other neutral oil |
| 6 tablespoons black peppercorns,
coarsely cracked | Pinch of sugar |
| 1 pound yellow onions,
thinly sliced | $\frac{1}{4}$ teaspoon thyme leaves |
| 6 tablespoons unsalted butter,
cut into 1 tablespoon pats,
well chilled | 1 teaspoon flake salt |
| | $\frac{3}{4}$ cup bright, fruity red wine,
plus 1 teaspoon for the sauce |
| | 1 tablespoon Dijon mustard |

Coat each steak with cracked peppercorns, pressing peppercorns into the meat. Collect any that fall off to add to sauce later. Cover and refrigerate for 2–4 hours.

Bring steaks to room temperature an hour before cooking.

Brown onions with a pinch of sugar in 1 tablespoon butter and 1 ounce oil over low heat, scraping the bottom of the pan with a wooden spoon as a fond (the browned bits on the bottom of the pan) forms, about 20–25 minutes. Stir in thyme leaves and a pinch of salt. Remove from heat and keep warm.

Fry steaks in remaining tablespoon oil in a medium-hot cast-iron skillet, turning every 3 minutes for even cooking. If steaks are tied, sear each steak on its edge once peppercorn crust is set. Cook steaks to 125° F internal temperature. Season with salt, and transfer steaks to a warm plate to rest.

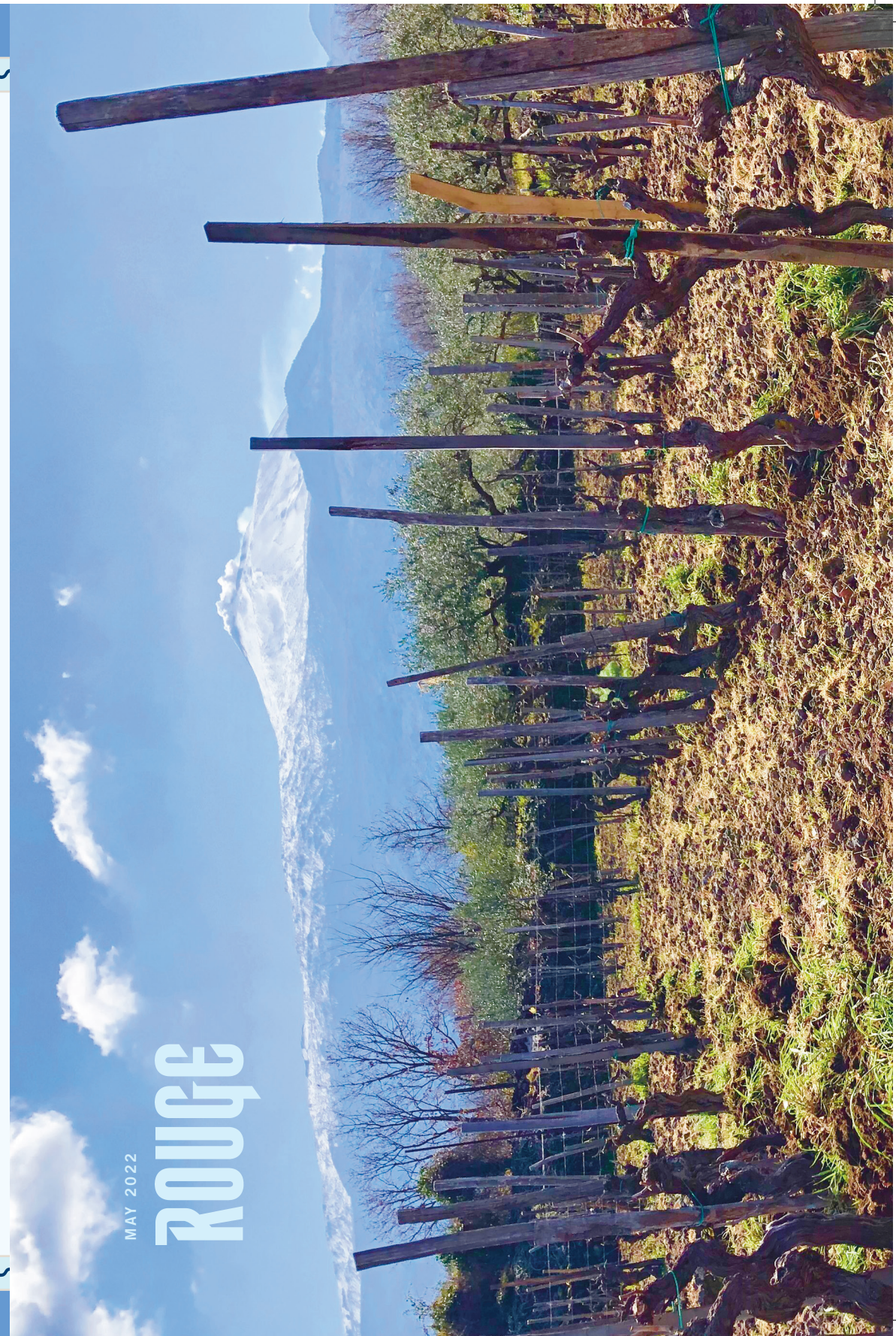
Tip fat from the pan. Return pan to high heat. Add red wine and a pinch of salt to pan. Add collected peppercorns. Scrape fond from bottom of pan with a wooden spoon. Reduce wine to $\frac{1}{4}$ cup. Lower heat and whisk mustard into wine. Over lowest heat, whisk remaining butter into wine two pats at a time. Remove from heat. Stir remaining teaspoon of wine into sauce.

Portion caramelized onions evenly in the center of each plate. Place steaks on onions. Pour sauce over steaks.

Serves 4



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.

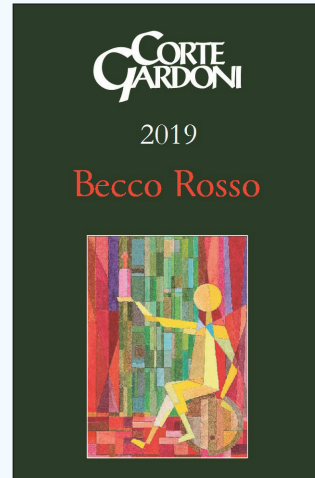








MAY 2022
ROUGE

2019 CORVINA VERONESE “BECCO ROSSO” CORTE GARDONI

THE NORTHERN SLICE of Italy is an especially thrilling region if you enjoy light-to-medium red wines. The cool north’s mostly obscure native grape varieties often yield lifted and elegant *rossi* that offer distinct and exciting alternatives if you’re in the mood for something like Pinot Noir, Cabernet Franc, or Gamay. The Piccoli family, who has owned vineyard land in the Veneto since 1600, makes this red from the Corvina grape, planted near the shores of Lake Garda. While this *rosso* is fresh, floral, and vibrant—ideal for spring and summer *aperitivos* on the patio—Corvina’s impressive acidity helps it age well, making Becco Rosso a beautiful bargain addition to any cellar. —Tom Wolf

\$21.00 PER BOTTLE \$226.80 PER CASE



					
2019 Corvina Veronese “Becco Rosso” <i>Corte Gardoni</i>	Corvina	25-year-old vines Moraine	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, spices, pine Fresh, floral, vibrant	Drink now through 2025
2020 Terre Siciliane Rosso “Donna Bianca” <i>Vigneti Vecchio</i>	50% Nerello Mascalese, 20% Nerello Cappuccio, 20% Alicante, 10% indigenous white grapes	Vines planted in 1950 Volcanic soil	Serve <i>slightly cool</i> 58–62° F Decant optional	Sour cherries, pomegranate, smoke Lithe, poised, elegant	Drink now through 2025

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2020 TERRE SICILIANE ROSSO “DONNA BIANCA” • VIGNETI VECCHIO

YOU MIGHT REASONABLY assume, given its southern placement and volcanic soils, that Mount Etna creates wines as robust and explosive as the volcano itself. But take a sip of Vigneti Vecchio’s Donna Bianca and you’ll be amazed by how lithe and pretty this *rosso* is. The volcano still lurks in the background—the vineyard’s soils scattered with lava stones give the wine its distinctive mineral-ity and structure—but the wine in your glass displays remarkable finesse for several reasons. First, the vineyards sit at 820 meters above sea level and are therefore well ventilated, exposed to cool breezes and invigorating diurnal shifts. Second, the vines were planted in 1950, so even though the summers here are very hot, the roots go deep and have abundant access to water reserves, keeping the vines well nourished. And finally, I have to mention the talent of the wife-and-husband team Rosa La Guzza and Carmelo Vecchio, who, despite being in business for under a decade, are already crafting gorgeous, terroir-driven beauties like this! Simultaneously poised and full of flavor, Donna Bianca offers notes of sour cherries, pomegranate, and smoke. Pair it with Chris Lee’s sirloin steak with peppercorn sauce for a delicious feast. —Tom Wolf

\$54.00 PER BOTTLE

\$583.20 PER CASE



RIGHT
Carmelo Vecchio.
© Dixon Brooke

COVER
A view of Mount Etna from
the Donna Bianca vineyard.
© Vigneti Vecchio