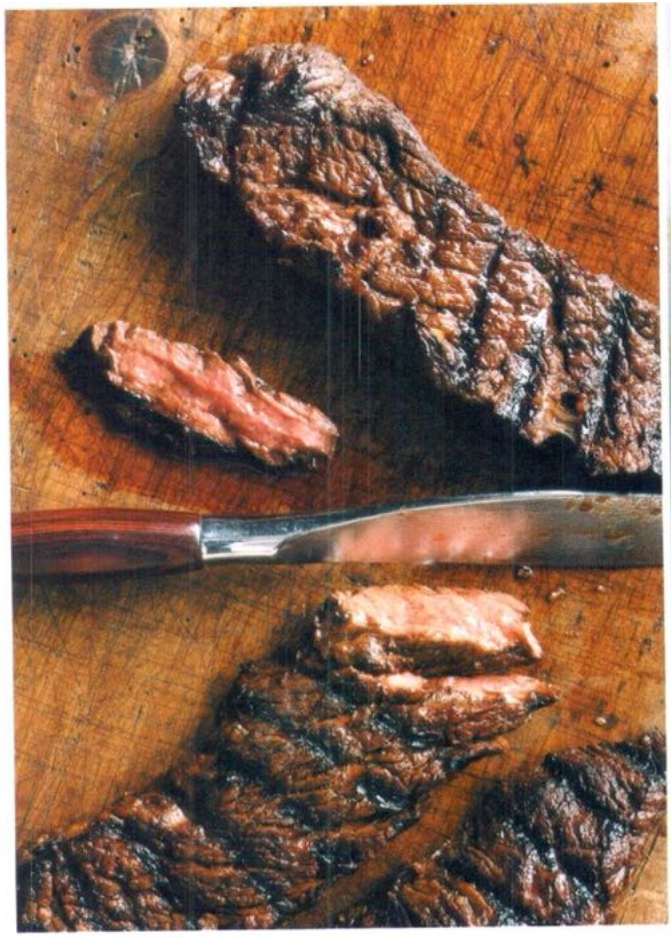
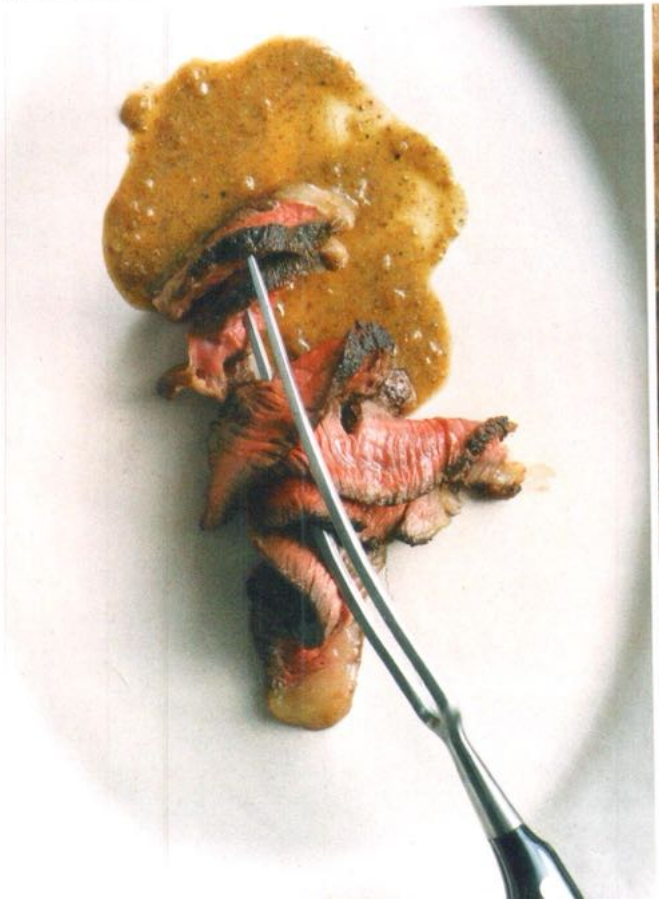
SEASONAL KITCHEN

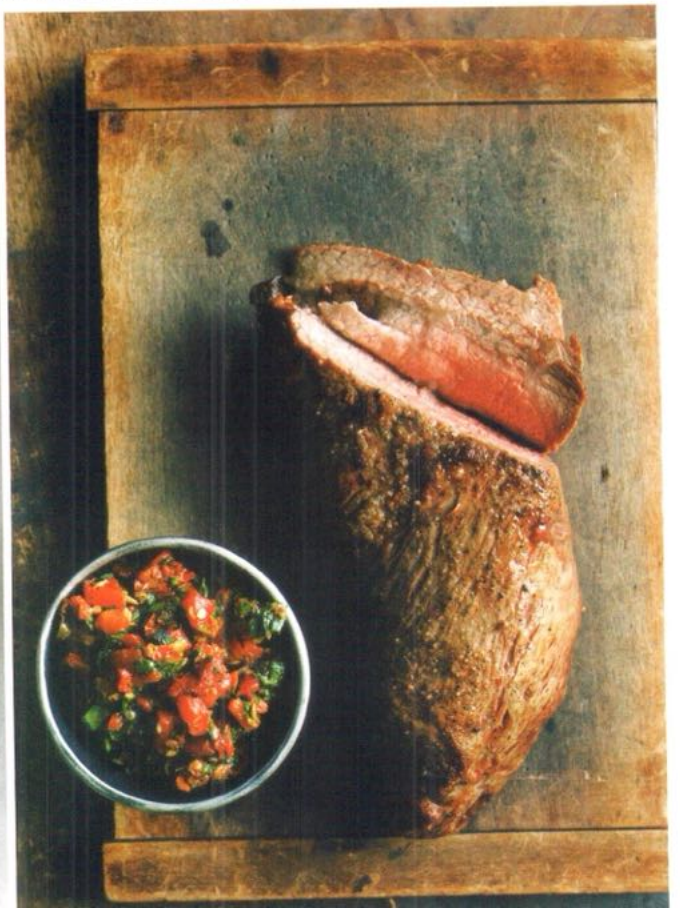
BUTCHERS' SECRETS EXPLORE THE WIDE WORLD BEYOND T-BONES AND RIB EYES WITH SIX SAVORY CUTS THAT GIVE YOU A WHOLE LOTTA BANG FOR YOUR BUCK.

RECIPES BY IAN KNAUER PHOTOGRAPHS BY ROMULO YANES



HERE'S THE BEEF, CLOCKWISE FROM TOP LEFT: A FOUR-INGREDIENT MARINADE MAKES SIRLOIN FLAP STEAK AN EASY PROPOSITION; FLATIRON STEAK AND HASH BROWNS ARE A SATISFYING PAIR; A LUSTY RELISH AMPS UP TRI-TIP'S MEATY APPEAL; TOP BUTT STEAK TASTES BEST THINLY SLICED. OPPOSITE: SKIRT STEAK SHINES WITH TOMATILLOS TWO WAYS.





TENDERNESS IS NOT ALL WITH BEEF. THESE INEXPENSIVE CUTS BOAST DEEP, MEATY FLAVOR.

SIX-SPICE HANGER STEAK

SERVES 4 TO 6

ACTIVE TIME: 20 MIN START TO FINISH: 40 MIN

During a research trip to Hong Kong, food editor Ian Knauer discovered that every family has its own recipe for five-spice powder, a pivotal ingredient in so many Chinese dishes. He took things a step further by adding black peppercorns to the aromatic mix, which holds its own against the robust flavor of hanger steak. As for side dishes, this would be delicious with steamed rice and stir-fried bok choy, but your menu doesn't have to be Asian—try it with a brightly dressed green salad and roasted potatoes.

FOR STEAK

- 2 tsp Sichuan peppercorns (see Shopping List, page 188)
- 10 black peppercorns
- 1 tsp fennel seeds
- 1 tsp anise seeds
- 1 (2-inch) piece cinnamon stick
- 4 cloves
- 2 tsp packed dark brown sugar
- 1 hanger steak (about 2 lb and 1½ inches thick), center gristle removed

FOR SAUCE

- ¼ cup soy sauce
- 1 Tbsp rice vinegar (not seasoned)
- 1 Tbsp water
- 1 Tbsp minced peeled ginger
- 2 tsp packed dark brown sugar
- 1 tsp minced shallot
- 1 small garlic clove, minced
- 1 Tbsp chopped cilantro

EQUIPMENT: an electric coffee/spice grinder

MAKE STEAK: Preheat broiler and lightly oil rack of broiler pan.
▸Finely grind spices with brown sugar and 1½ tsp salt in grinder.
▸Pat steak dry, then sprinkle evenly with spice mixture and rub into meat. Broil steak 2 to 3 inches from heat, turning once, 7 to 12 minutes for medium-rare. Let steak rest on a plate at least 10 minutes.

MAKE SAUCE WHILE STEAK RESTS: Heat sauce ingredients, except cilantro, with meat juices from plate in a small saucepan over low heat, stirring, until warm. Stir in cilantro before serving.

COOKS' NOTE: **For a Web-exclusive recipe using the leftover brown sugar, go to gourmet.com/go/morerecipes.**

FLATIRON STEAKS WITH CREAMY JUNIPER SAUCE AND HASH BROWNS

SERVES 4

ACTIVE TIME: 45 MIN START TO FINISH: 1 HR

When the gang is coming over for poker night, don't order pizza and subs—this is what you should make. Flatiron steak is meaty, tender, and deeply satisfying. Crisped spuds soak up the meat's creamy, woodsy sauce, and we love the simplicity of making a single large hash brown that can be cut into multiple wedges.

- 1½ lb russet (baking) potatoes
- 1 medium onion, chopped
- 3 Tbsp unsalted butter
- ¼ cup vegetable oil, divided
- 40 juniper berries
- 1 (1½- to 1¾-lb) flatiron steak (about 1½ inches thick), cut into 4 pieces
- ½ cup sliced shallot
- ½ cup dry white wine
- ¾ cup reduced-sodium chicken broth
- ¾ cup heavy cream

EQUIPMENT: an electric coffee/spice grinder

MAKE HASH BROWNS: Bring a 4-qt pot of salted water (1 Tbsp salt for 3 qt water) to a boil. Meanwhile, peel potatoes and cut into ¾-inch pieces. Add potatoes to water and return to a boil, then boil 5 minutes. Drain potatoes and transfer to a bowl.
▸Meanwhile, cook onion in butter with ¼ tsp salt and ¼ tsp pepper in a 10-inch nonstick skillet over medium heat, stirring occasionally, until pale golden, about 5 minutes. Add to potatoes and mash gently, leaving larger lumps. ▸Add 2 Tbsp oil to skillet and heat over medium heat until it shimmers. Add potato mixture and pat out evenly. Cook, partially covered, without stirring, until underside is golden brown, about 10 minutes. Keep warm, covered, off heat.

COOK STEAKS: Finely grind juniper berries in grinder. Pat steaks dry and season with 1½ tsp salt, 1 tsp ground juniper (reserve remainder for sauce), and ¾ tsp pepper (total).
▸Heat remaining 2 Tbsp oil in a 12-inch heavy skillet over medium heat until it shimmers, then cook steaks, turning once, 8 to 10 minutes total for medium-rare. Let steaks rest on a plate, loosely covered with foil, about 10 minutes.

MAKE SAUCE WHILE STEAKS REST: Add shallot to skillet and cook over medium heat, stirring and scraping up brown bits, until shallot is softened, 5 to 7 minutes. Add wine and remaining ground juniper (about 1 tsp), then boil until most of liquid has evaporated, about 1 minute. Add broth and cream and boil until sauce is reduced to about 1¼ cups, 3 to 5 minutes. Add meat juices from plate and season with salt and pepper.
▸Serve steaks over hash browns and with sauce.

COOKS' NOTE: **For a Web-exclusive recipe using the leftover juniper berries, go to gourmet.com/go/morerecipes.**

GRILLED SKIRT STEAKS WITH TOMATILLOS TWO WAYS

SERVES 4 TO 6

ACTIVE TIME: 30 MIN START TO FINISH: 45 MIN

Rich skirt steak begs for an assertive, acidic accompaniment. The tomatillo twofer showcases the fruit's different personalities: In the cooked salsa, its flavor is round and lemony; in the salad, fresh lime juice sharpens the tomatillos' raw brightness.

FOR TOMATILLO SALSA

- 4 *pasillas de Oaxaca* (dried smoked chiles; see Shopping List, page 188), wiped clean
- 1 lb fresh tomatillos, husked and rinsed, then quartered
- 1 cup packed cilantro sprigs
- 2 garlic cloves
- 1 Tbsp packed dark brown sugar
- 1 tsp molasses (not blackstrap)
- ½ tsp ground cumin
- ⅓ cup vegetable oil

FOR STEAKS AND TOMATILLO SALAD

- ¼ cup vegetable oil, divided
- ¾ tsp ground cumin
- 1¾ lb skirt steak, halved
- ½ lb fresh tomatillos, husked and rinsed
- 1 cup cilantro leaves
- 2 tsp finely chopped shallot
- 2 tsp fresh lime juice

MAKE SALSA: Slit chiles lengthwise, then stem and seed. Heat a dry heavy skillet (not nonstick) over medium heat until hot, then toast chiles, opened flat, turning and pressing with tongs, until more pliable and slightly changed in color, about 1 minute. Cover chiles with hot water in a bowl and soak until softened, about 20 minutes, then drain.

▸Purée chiles, tomatillos, cilantro, garlic, brown sugar, molasses, cumin, and 1 tsp salt in a blender until smooth, about 1 minute.

▸Heat oil in a 10-inch heavy skillet over medium-high heat until it shimmers, then cook salsa (it will spatter), stirring occasionally, until slightly thicker, 5 to 8 minutes.

GRILL STEAKS: Prepare a grill for direct-heat cooking over hot charcoal (high heat for gas); see "Grilling Procedure," page 187.

▸Whisk together 2 Tbsp oil, cumin, 1½ tsp salt, and 1 tsp pepper, then coat steaks. ▸Oil grill rack, then grill steaks, covered only if using a gas grill, turning once, until grill marks appear, 4 to 6 minutes total for medium-rare. Let steaks rest on a cutting board, loosely covered with foil, 10 minutes.

MAKE SALAD WHILE STEAKS REST: Thinly slice tomatillos and toss with cilantro, shallot, lime juice, remaining 2 Tbsp oil, and salt and pepper to taste.

▸Cut steaks into serving pieces and top with salsa and salad.

COOKS' NOTES: **Steaks can be cooked in a hot oiled 2-burner grill pan over medium-high heat, 4 to 10 minutes for medium-rare.**

• Salsa (not salad) can be made 1 day ahead and chilled. Rewarm before serving.

• For a Web-exclusive recipe using the leftover brown sugar, go to gourmet.com/go/morerecipes.

TRI-TIP ROAST WITH SUN-DRIED TOMATO AND ROASTED-PEPPER RELISH

SERVES 4 TO 6

ACTIVE TIME: 35 MIN START TO FINISH: 1¼ HR

Tri-tip is flavorful and well-marbled, but because it's really a roast rather than a steak, salt and seasonings don't affect it the same way they do a thinner cut. That's where this Mediterranean-inspired relish comes in. The combination of roasted red pepper, sun-dried tomatoes, and capers adds savor to every bite.

- 1 red bell pepper
- 1 garlic clove
- ½ cup sun-dried tomatoes in oil, drained and chopped
- 2 Tbsp extra-virgin olive oil, divided
- 2 Tbsp drained capers, chopped
- 1 tsp grated lemon zest
- 2 tsp fresh lemon juice
- 1 tsp fennel seeds, toasted (see Tips, page 188) and coarsely ground
- ½ tsp sugar, or to taste
- 1 (2- to 2½-lb) tri-tip beef roast (also called triangular roast; about 2 inches thick)
- ½ cup chopped flat-leaf parsley
- ½ cup chopped basil

MAKE ROASTED-PEPPER MIXTURE: Roast bell pepper on rack of a gas burner over high heat (or broil 2 to 3 inches from heat), turning with tongs, until skin is blackened, 10 to 15 minutes. Transfer to a bowl and tightly cover, then let stand 20 minutes. Peel, then discard stem and seeds. Chop pepper and return to bowl.

▸Mince and mash garlic to a paste with a pinch of salt, then stir into roasted pepper with sun-dried tomatoes, 1 Tbsp oil, capers, zest, juice, fennel seeds, sugar, ½ tsp salt, and ½ tsp pepper.

MEANWHILE, SEAR AND ROAST BEEF: Preheat oven to 425°F with rack in middle.

▸Pat beef dry and season with 1½ tsp salt and ½ tsp pepper. Heat remaining Tbsp oil in an ovenproof 12-inch heavy skillet over medium-high heat until it shimmers, then sear beef until underside is browned, about 4 minutes. ▸Turn meat over and transfer skillet to oven. Roast until an instant-read thermometer inserted 2 inches into center of meat registers 125°F for medium-rare, 20 to 25 minutes. Let beef rest on a cutting board, uncovered, about 15 minutes (temperature will rise to between 130 and 135°F).

TO SERVE: Add roasted-pepper mixture to meat juices in hot skillet, scraping up brown bits. Transfer to a serving bowl and stir in parsley and basil. Serve sliced beef with roasted-pepper relish.

COOKS' NOTES: **Roasted-pepper mixture can be made 1 day ahead and chilled. Stir into meat juices and add herbs before serving.**

• For a Web-exclusive recipe using the leftover sun-dried tomatoes, go to gourmet.com/go/morerecipes.

GRILLED MARINATED SIRLOIN FLAP STEAKS

SERVES 4 TO 6

ACTIVE TIME: 15 MIN START TO FINISH: 45 MIN

We make this super-easy, super-tasty dish all year long. The bold combination of soy sauce, balsamic, and maple syrup works its magic on the meat quickly, so it only needs to marinate for as long as it takes to get your grill fired up. In the fall and winter, we pair this steak with maple-sweetened butternut squash. Come summer, it's a natural with a tomato salad and corn on the cob.

- 3 Tbsp soy sauce
- 3 Tbsp balsamic vinegar
- 3 Tbsp pure maple syrup
- 4 garlic cloves, chopped
- 2 lb sirloin flap steaks

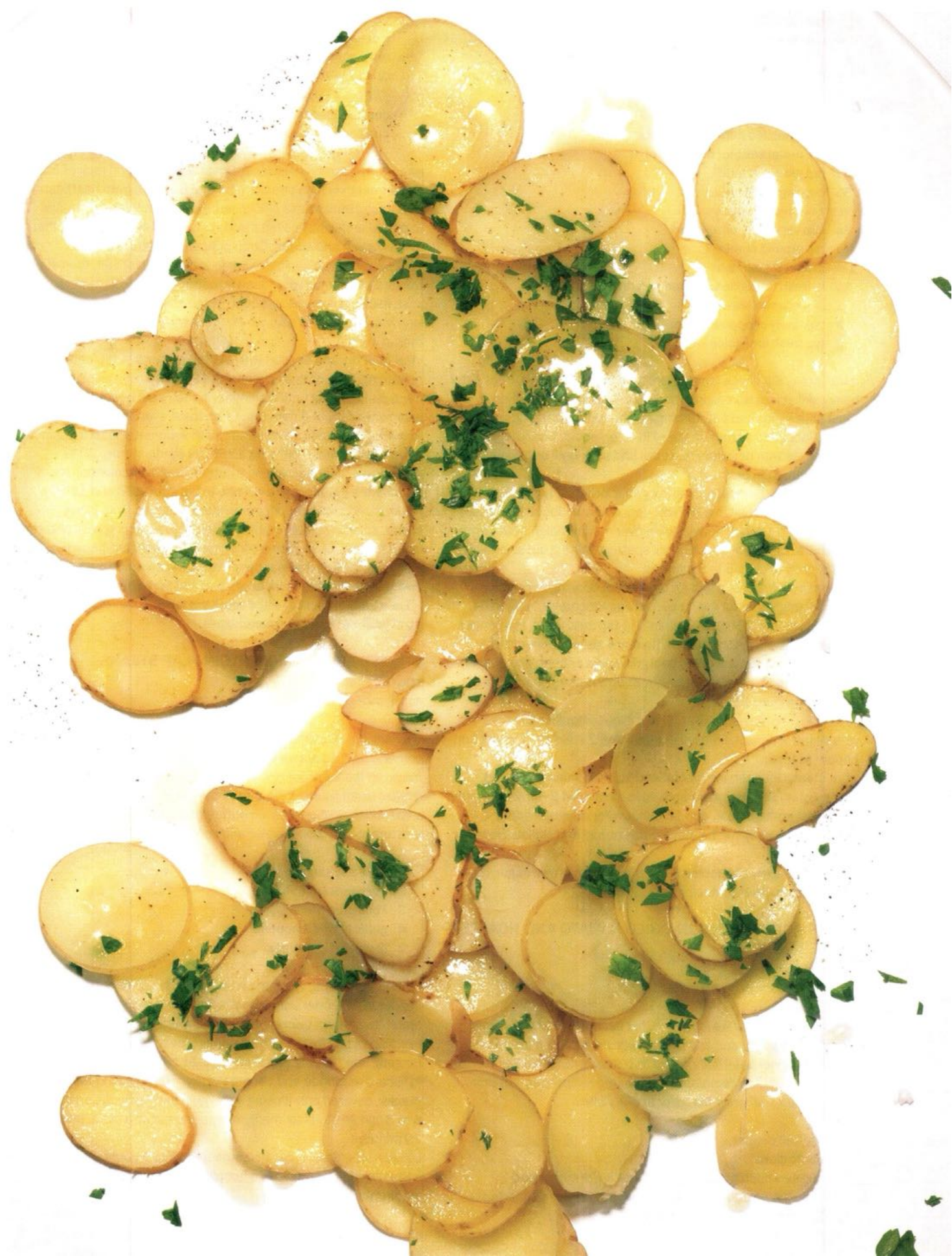
▸Blend soy sauce, vinegar, syrup, garlic, ½ tsp salt, and ½ tsp pepper in a blender until smooth. Toss steaks with mixture. Marinate at room temperature about 15 minutes.

▸Prepare a grill for direct-heat cooking over hot charcoal (high heat for gas); see "Grilling Procedure," page 187.

▸Discard marinade and pat steaks dry. ▸Oil grill rack, then grill steaks, covered only if using a gas grill, turning occasionally, 6 to 8 minutes total for medium-rare. Let rest on a plate, uncovered, 10 minutes.

COOKS' NOTES: **Steaks can be marinated up to 8 hours.**

• Steaks can be cooked in a hot oiled 2-burner grill pan over medium-high heat.

FOR A TOP BUTT STEAK WITH WHISKEY-MUSTARD SAUCE RECIPE, SEE PAGE 187.

FOR INFORMATION ABOUT ADDITIONAL CUTS OF BEEF, VISIT GOURMET.COM.