



K O K O M O
WINERY

Hanger Steak with Green Onion Sauce- Pair with our DCV Cabernet

2 hanger steaks or 1 skirt steak (1.5 lbs total)

½ teaspoon kosher salt, divided

½ teaspoon pepper, divided

1 tablespoon olive oil

3 tablespoons butter, divided

1 cup chopped green onions

1 tablespoon minced garlic

½ cup reduced sodium beef broth

½ cup dry white wine

1 tablespoon sherry vinegar

Sprinkle steaks with ¼ tsp. each salt and pepper. Heat oil in a large frying pan over high heat.

Add steaks and cook, turning once until medium-rare, 10-12min.

Transfer to cutting board and tent with foil. Reduce heat to Med. and add 1 tbsp. butter to pan.

Add green onions and stir until fragrant, about 1 minute.

Pour in broth, wine and vinegar and cook, stirring to release browned bits, until reduced by two-thirds. Remove from heat and stir in remaining butter.

Season with remaining salt and pepper and serve with sliced steak.