

STEAK WITH HEIRLOOM BEAN SUCCOTASH AND SMOKED ONION MARMALADE

Serves 4 • Total time: 24+ hours (3 hours cooking) / Active: 90 minutes

I've been using heirloom bean succotash for many years — I use it with pork, leg of lamb, lamb shank, almost anything. It's a different kind of side that works with a wide variety of meats. This is my favorite dish on our menu, because it has so many layers of flavor. The chimichurri sauce has a little spice and tartness; the smoked onion marmalade has a great earthy, sweet flavor; and the beans also have earthiness and nuttiness.

HEIRLOOM BEAN SUCCOTASH

| | | |
|--------|-------------|--|
| 1 | cup | dried heirloom beans* (Some I use: appaloosa, scarlet runner, adzuki, anasazi) |
| 3 | cups | water |
| 1 to 2 | tablespoons | vegetable oil |
| 2 | tablespoons | unsalted butter |
| 1 | | large shallot, minced |
| 2 | ears | white corn, cut off the cob |
| ¼ | cup | veal demi-glace* (See <i>Jeff's Kitchen Advice, Page 19</i>) |
| | | salt and pepper to taste |

SMOKED ONION MARMALADE

| | | |
|---|------------|-----------------------------|
| 2 | | medium yellow onions |
| ¼ | cup | white wine vinegar |
| ¼ | cup | granulated sugar |
| 1 | tablespoon | fresh thyme |
| 1 | teaspoon | kosher salt |
| 1 | teaspoon | freshly ground black pepper |

CHIMICHURRI

| | | |
|---|----------|---|
| ½ | cup | white wine vinegar |
| 1 | cup | olive oil |
| 8 | cloves | fresh garlic |
| 2 | | green chiles, roasted (See <i>Chef's Tip, Page 27</i>) |
| 1 | teaspoon | red chile flakes (add more if desired) |
| 3 | bunches | parsley |

MUSTARD GREENS

| | | |
|--------|-------------|---|
| 1 | bunch | mustard greens (or any leafy greens), cleaned |
| 1 to 2 | tablespoons | olive oil |

STEAK

| | | |
|---|--------|--------------|
| 2 | pounds | hanger steak |
|---|--------|--------------|

1. Soak the beans for 24 hours. Drain the beans and put them in a large pot or Dutch oven and cover with fresh water — to about 1 inch above the beans. Add the 1 to 2 tablespoons of oil (to prevent foaming and boiling over). Boil gently with the lid tilted until tender, about 1½ to 2 hours. Add hot water as needed to keep the beans just covered with liquid. The best rule is to test frequently during cooking, then decide on your own when beans are tender and taste “done.” Keep in mind that when dried beans boil, a foam forms on top of the cooking liquid. This foam is water-soluble protein released from the beans and it will be re-absorbed into the bean cooking liquid. It is not necessary to remove the foam.

2. Make the smoked onion marmalade. Cut each onion into 3 equal slices. If you have a smoker, follow your smoker's instructions for use and smoke the onion slices for approximately 1½ to 2 hours at about 200°F. (If you don't have a smoker, you can sauté the onions on medium heat and add 1 teaspoon of liquid smoke.*)

3. Chop the onions and put them into a small sauce pot with the salt, pepper, vinegar, and sugar. Cook on medium-high heat for approximately 25 minutes, then lower heat to medium low for an additional 4 minutes. (Make sure to stir often at this point so the onions don't stick and burn). Let the mixture cool to room temperature before adding the freshly chopped thyme. Reserve for plating.

To Drink with Your Meal...

Wine: Grilled steak and onions are often a great match for Bordeaux-style wines, such as a **Cabernet Sauvignon, Merlot**, or **Cabernet Franc**. Depending on how spicy your chimichurri winds up, you may want to stick with lighter, fruitier styles — the spicier, the lighter.

- Franciscan Merlot
- Milagro Cabernet Sauvignon

Beer: Offset the heat from the chimichurri and further develop the flavors of the dish with a full-bodied American **Barleywine**.

- Deschutes Mirror Mirror
- Avery Hog Heaven



4. In a large sauté pan on medium heat, melt the butter and sweat the shallot for about 1 minute. Add corn, beans, water, and demi-glace. Season with salt and pepper.

5. Make the chimichurri. Put all the ingredients – except the oil – in a blender. Purée until smooth, then slowly add the olive oil until it is combined thoroughly. Makes 1 quart. Sauce will keep in a refrigerator for about 1 week.

6. Sauté mustard greens in olive oil. Season with salt and pepper to taste.

7. Grill the steak to your desired doneness and let it rest, covered, for about 2 to 3 minutes. Slice the meat against the grain and lay it across a half cup of the beans and some of the greens. Top with the marmalade and about 1 tablespoon of chimichurri.

