ULTRA MODERN POOL & PATIO

Flat Iron Steaks

Recipe and photo from traegergrills.com.

Ingredients:

2, 1 lb. Flat Iron Steaks or Tri-Tip Steaks

4 Tbsp. Worcestershire Sauce

Traeger Prime Rib Rub, as needed

3 Tbsp. Canola Oil

6 Tbsp. Butter, unsalted, cold

1/2 Onion, thinly sliced

1 Tbsp. Garlic, minced

1 tsp. Dried Oregano

1/4 cup Tomato Paste

2-1/2 cups Dry Red Wine



Directions:

When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes). Season the steaks on both sides with the Worcestershire sauce; allow to marinate for 30 minutes at room temperature. Sprinkle steaks with Traeger Prime Rib Rub on both sides. Place on grill and smoke for 45 minutes. Meanwhile, melt 2 tablespoons of butter in a large saucepan over medium-high heat. Add the onions and sauté until tender, about 5 minutes. Season with salt.

Add the garlic and oregano and sauté until fragrant, about 30 seconds. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine. Simmer until the sauce reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the heat. Strain the sauce into a small bowl, pressing on the solids to extract as much liquid as possible. Discard the solids in the strainer. Cut the remaining 4 tablespoons of butter into small 1/2-inch chunks and whisk in the sauce a little at a time. Season the sauce, to taste, with salt and pepper.

After steaks have finished smoking, remove them from the grill and increase the temperature to High. Allow the grill to preheat, lid closed, for 15 minutes. Place smoked steaks on hot grill grate and cook for 2 minutes per side, or cook until meat reaches desired doneness. Transfer the steaks to a cutting board and tent them with foil. Allow them to rest for about 10 minutes before slicing across the grain. Drizzle sauce over steaks. Enjoy!

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