

# Salt and Serenity

## Hanger Steak with Corn Relish

Serves 2 with enough left over for a little late night snack.  
The corn relish recipe is adapted from Bon Appetit Magazine

1 hanger steak (about 1 ½ pounds), trimmed, membrane removed and cut in half lengthwise

1 cup red wine (A shiraz or cabernet sauvignon would be good)

¼ cup red wine vinegar

2 tablespoons olive oil

2 cloves garlic, peeled and smashed with a heavy knife

1 large dried bay leaf

3-4 sprigs fresh thyme

kosher salt

2 ears corn, husked

4 green onions, washed

1 teaspoon olive oil

Kosher salt and pepper

¼ cup chopped fresh cilantro or Italian parsley

1 teaspoon lime zest

1 tablespoon lime juice

1 tablespoons olive oil

1/4 –1/2 teaspoon chipotle chile powder

1. Mix together red wine, red wine vinegar, olive oil, smashed garlic, bay leaf and thyme sprigs. Place hanger steak halves into a large zip-loc bag and add marinade. Seal bag and refrigerate for at least 6 hours, and up to overnight.
2. Preheat barbecue to medium-high heat. Sprinkle hanger steak on both sides with kosher salt.
3. Meanwhile, brush green onions and corn with oil and sprinkle with salt and pepper. Grill vegetables until slightly charred, turning occasionally, about 2 minutes for green onions and 7 minutes for corn. Working over bowl, cut corn from cob directly into bowl. Coarsely chop green onions and add to corn. Stir in cilantro, lime zest and juice, olive oil and chile powder. Season to taste with salt and pepper.
4. Grill hanger steak to desired doneness, about 4-5 minutes per side for medium rare. If you are using an instant read thermometer, which I highly recommend, grill to 125-130°F. Transfer to work surface; let rest 5 minutes.
5. Thinly slice hanger steak against the grain. Serve.

