



Grilltech

See what's cooking this month with Bloomingdale's and All-Clad's Culinary Experts. Learn the simple techniques you'll need to prepare the flank steak of your dreams using All-Clad's 11" Grill Pan and BBQ Set, as well as Wüsthof's Gourmet Steak Knives.

Recipe adapted from Elizabeth Karmel's *Taming the Flame: Secrets to Hot-and-Quick Grilling and Low-and-Slow BBQ*. The demos will be conducted by a Bloomingdale's appointed chef.

THURSDAY, JULY 9

6PM

DEMO KITCHEN IN HOUSEWARES



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Serves 8-10 as an appetizer

For the rub:

- 1** teaspoon granulated garlic
- ½** teaspoon smoked paprika
- ½** teaspoon whole cumin seed
- 1** flank steak, **1½ to 2 pounds**
and about **¾ inch thick Fleur de sel**

Chimichurri Sauce:

- 4-6** cups lightly packed chopped curly parsley (about 2 bunches)
- 3-5** cloves of garlic, minced
- 1** teaspoon salt
- ½** teaspoon freshly ground pepper
- ½** teaspoon chili pepper flakes
- 2** tablespoons shallot or onion, minced
- ¾** cup of olive oil
- 3** tablespoons sherry wine vinegar, or red wine vinegar, or balsamic vinegar
- 3** tablespoons lemon juice
- 1** baguette, sliced thinly (about ½ -inch wide)

From Elizabeth Karmel *Taming the Flame: Secrets to Hot-and-Quick Grilling and Low-and-Slow BBQ.*

- 1.** In a small bowl mix the rub ingredients until well combined. Trim the steak of any surface fat. Press the rub into both sides of the steak. Cover the steak with plastic wrap and refrigerate for 3 to 6 hours. Meanwhile, make the Chimichurri sauce by placing all ingredients in a blender or food processor and pulse until well chopped, but not puréed. Tip: Start with the liquid ingredients and end with the parsley to make it easy on your blender.
- 2.** Remove steak from refrigerator 20 to 30 minutes before grilling. Let stand at room temperature. Pre-heat dry grill pan on high for about 3 minutes. Season steak with Kosher salt. Brush steak lightly on both sides with olive oil. Immediately place in pan and sear meat. After 1-2 minutes, turn steak with a pair of tongs and sear the second side. Place grill pan in a preheated 350°F oven and continue cooking until done, about 5 minutes.
- 3.** Remove steak from pan and let rest 5-10 minutes before carving.
- 4.** While meat rests, slice baguette and spread with Chimichurri sauce, set aside. Cut steak across the grain into thin diagonal slices, place a slice on each piece of bread and sprinkle with a pinch of fleur de sel. Serve warm.