



A LOCAL *Ontario food* EXPERIENCE

recipe of the week

gin & spice steak

Courtesy of www.myrecipes.com. Serves 6.

A creamy gin sauce is both elegant and delectable with this hot charred steak.

- 4 teaspoons dried juniper berries, divided
- 1 1/2 teaspoons whole allspice
- 1 1/2 teaspoons black peppercorns
- 1 teaspoon kosher salt
- 1 flank steak (1 1/2 to 1 3/4 lbs.)
- 1 tablespoon olive oil
- 1 cup beef or chicken broth
- 3/4 cup whipping cream
- 2 to 3 tablespoons gin

In a spice grinder, grind 2 teaspoons juniper berries, the allspice, and peppercorns until coarsely ground. Add salt and whirl to mix.

Trim fat from steak. Rinse meat, pat dry, and rub all over with oil. Pat and rub spice mixture onto both sides.

In a 2-qt. pot, bring broth and remaining 2 teaspoons juniper berries to a boil over high heat and boil until reduced by 3/4. Add cream and 2 tablespoons gin and boil over medium-high heat until reduced by half.

Lay steak on an oiled cooking grate over a solid bed of very hot coals or highest gas heat; cover gas grill. Cook until firm when pressed on thin end but still quite pink inside, 8 to 10 minutes; turn over halfway through. Meanwhile, reheat gin sauce over medium-low heat and, if more zip is desired, add 1 tablespoon gin.

Transfer steak to a carving board with a well to catch the juices and carve into thin, wide slices across the grain. Transfer steak to a warm platter; scrape drippings and juice from board into gin sauce. Serve meat slices with sauce.

Enjoy!