



Sumac Skirt Steak with Pomegranate Reduction

Tasty dish sure to impress

Jenn made this to serve at a dinner party at her home. Sumac spice can be found in just about any Middle Eastern grocery store.

Quantity	Ingredients	Preparation Notes
2 Cups	Bottled pomegranate juice 16 fl oz	• Bring pomegranate juice, sugar, and 1/4 tsp salt to a boil in a 1.5 - 2 qt saucepan over moderately high heat. Boil until reduced to about 1/3 cup about 20 - 30 min.
1 tsp	Sugar	• Preheat Broiler
1 tsp	Salt	• Meanwhile, stir together sumac, pepper and remaining 3/4 tsp salt.
1Tbsp	Sumac	• Cut steak into pieces to fit in a large shallow baking pan and pat dry.
1 tsp	Black Pepper	• Transfer steak to baking pan and sprinkle evenly with sumac mixture. Let stand for about 10 minutes.
2 lb	Skirt Steak	• Broil steaks 3 - 4" from heat, turning over once - 2 - 3 minutes total for thinner pieces, 3 - 4 minutes for thicker pieces for medium rare.
3 Tbsp	unsalted butter	• Transfer steaks with any pan juices to a large plate.
3 Tbsp	finely chopped shallot (1 Med)	• Let stand loosely covered with foil for 10 minutes.
1/4 Cup	Ruby or Tawny Port	• While steak stands, heat 1 TBSP butter in heavy skillet over moderately high heat until foam subsides, add shallot stirring occasionally until golden about 3 - 5 min.
1 tsp	lemon juice	• Add port and simmer until reduced to a glaze 2 - 3 minutes.
		• Add meat juices accumulated on the plate and bring to a simmer.
		• Whisk in pomegranate reduction and lemon juice.
		• Remove from heat and whisk in remaining two TBSP butter until incorporated.
		• Holding knife at a 45 degree angle, thinly slice steak diagonally and serve with sauce.

As a little cheat, you can pick up pomegranate molasses from the same place and use it instead of making the pomegranate reduction. Add it just after the port (2 - 3 Tbsp). Also there is no need to add lemon juice as it is already in the molasses.