

Flat Iron Steaks

2 (1-pound) flat iron steaks or tri-tip steaks

Salt and freshly ground black pepper

Olive Oil Cooking Spray

3 tablespoons cold unsalted butter

1 onion, thinly sliced

1 tablespoon minced garlic

1 tbsp. minced fresh rosemary

1/4 cup tomato paste

1 cup dry red wine

1 1/2 cups beef broth

Prepare the grill or barbecue (medium-high heat). Spray steaks with olive oil cooking spray and sprinkle the steaks with salt and pepper. Grill to desired doneness, about 5 minutes per side for medium-rare. Transfer the steaks to a cutting board. Tent with foil and let stand 10 minutes.

Meanwhile, melt 1 tablespoons of butter in a heavy large saucepan over medium heat. Add the onions and sauté until tender, about 5 minutes. Season with salt. Add the garlic and rosemary and sauté until fragrant, about 30 seconds. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine and the broth. 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 and return the sauce to the saucepan and bring back to a slow simmer. Cut the remaining 4 2 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.

Thinly slice the steaks across the grain. Divide the steak slices among 6 plates. Drizzle the sauce over the steak.