



HANGER STEAK WITH BLUE CHEESE AND RADICCHIO MARMALADE

This is a classic pairing of sweet and sour. The bold red fruit in the Silver Palm Cabernet Sauvignon will dance on your palate as it mingles with the radicchio marmalade. The blue cheese offers a delectable finish to the tender hanger steak.

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| 2 Tbsp | Vegetable oil |
| 2 8 oz | Hanger steak |
| 3 Tbsp | Vegetable oil |
| 1/4 Cup | Minced onion |
| 1/4 Cup | Balsamic vinegar |
| 1 Tbsp | Honey and a little more for final seasoning |
| 1/2 Head | Radicchio chopped |
| 3 Ounces | Cambozola blue cheese cut into small pieces |
| Salt to taste | |

Preheat oven to 425. Heat a sauté pan over medium-high heat. Season steaks with salt and pepper. Place into pan. Reduce heat to medium. Cook until a nice brown crust develops. Turn the steaks until it is brown on all sides, about 6-8 minutes.

Place into oven and cook until medium rare (about 4 minutes). Remove from oven and place on resting rack.

Place the same pan over medium heat. Add 3 tbsp oil and onions and lightly caramelize. Add radicchio and cook until it is wilted and loses color (about 3-5 minutes). Reduce heat and add honey and balsamic vinegar. Cook down until liquid is thick and syrup-like.

Remove from heat and fold in cheese. Season to taste with salt and vinegar. Spoon onto plate.

Slice the rested hanger steak and serve over marmalade.