

Pimented Skirt Steak in Red Wine-Butter Sauce

Ingredients to serve 6:

- 1½ lbs. Skirt steak
- freshly crushed Piment, 1-3 tbsp.
- ½ to 1 cup Red wine (Merlot)
- 1 stick cold butter, cut into 1/8" slices
- 1 very finely diced large onion
- 2 tablespoons cooking Oil
- coarse Kosher Salt

For a taste twist add Red Champagne grapes or pitted black grapes, cut in half. (optional)

Trim and cut meat into ¼" wide strips, about 2" long. Mix meat with crushed Piment, the oil and season with salt.

Pre-heat Cook-N-Dine to 3. When the yellow light is off, set temperature to 5. When reached melt 2 tbsp. butter and gently sautee the onions until transparent (approx. 15 min.) Push onions into the warming zone (to save time that can also be prepared in advance).

Switch temperature to 7-8.

When reached (yellow light off) spread the meat mixture evenly onto the cooking center. Roast until light brown (about 4-5 min.), turn and roast for another 4-5 minutes or to desired readiness.

Lower temperature to 5. Quickly add the wine (de-glaze) and mix gently.

Switch the Cook-N-Dine off.

Sprinkle the food with ice-cold butter slices and stir until the butter has dissolved. The butter should have thickened the sauce to a perfect consistency. You can also thicken the sauce with Corn-, Potato- or Rice starch instead of butter.

Serve with fresh Italian or French bread and crisp garden greens