

# THE SHORES

DINE ON THE BEACH

## Maple Chili Smoked Flat Iron Steak

Three Potato Salad, Fig Marmalade, Black Pepper Merlot  
*serves six*

### The Marinade

1 Tbsp. honey  
1/4 cup balsamic vinegar  
2 Tbsp. hickory smoked liquid  
1 tsp. cracked black pepper  
1 tsp. finely chopped rosemary  
2 cloves garlic, minced  
1/2 cup walnut oil  
1/2 tsp. sea salt

Combine all ingredients well. Set aside.

### Maple Chili Smoked Flat Iron Steak

6 5-6 oz flat iron steaks  
2 Tbsp. olive oil  
1 Tbsp. unsalted butter  
2 Tbsp. brown sugar  
1 tsp. chili flakes

Dredge steak in marinade. Rub with brown sugar and chili flakes. Marinate at least 24 hours. Heat olive oil and butter in large skillet over high heat. Pan sear steaks to medium rare or desired doneness. Remove to large platter.

### Three Potato Salad

2 large sweet potatoes  
1 lb. yukon gold potatoes  
1 lb. Peruvian purple potatoes  
1 large red onion, thinly sliced  
2 stalks celery, finely diced  
1 apple, peeled, cored, diced  
1/2 cup mayonnaise  
1/2 cup sour cream  
1 lemon, juiced  
1 clove garlic, minced  
1 tsp. curry powder  
1/4 cup chopped parsley  
to taste sea salt and freshly ground black pepper

Wash sweet and yukon gold potatoes. Pierce with fork. Place in 400°F oven. Bake until tender. Boil purple potatoes in salted water until tender. Drain purple potatoes. Chill with sweet and yukon gold potatoes overnight. Peel all potatoes. Cut into 1/2-inch cubes. Place in large bowl. Combine with all remaining ingredients. Season to taste with sea salt and freshly ground black pepper.

**Fig Marmalade**

1 Tbsp. butter  
1/2 cup thinly sliced red onion  
1/3 cup sun dried mission figs, cut into quarters  
1/3 cup sun dried apricots, diced  
2 Tbsp. brandy  
2 Tbsp. balsamic vinegar  
1/4 cup apple juice  
1 tsp. brown sugar

Melt butter in heavy skillet. Cook red onion until translucent. Add remaining ingredients. Simmer until liquid is absorbed. Set aside.

**Black Pepper Merlot**

2 Tbsp. unsalted butter  
1/4 cup thinly sliced shallots  
1 Tbsp. whole black peppercorns, crushed  
3 Tbsp. cognac  
1/2 cup merlot  
1/4 cup no sodium chicken stock  
1/4 tsp. dry mustard  
2 Tbsp. chopped Italian parsley

Remove excess fat from skillet used for filet. Melt 1 Tbsp. butter over medium heat. Add shallots and peppercorns. Cook, stirring until soft. Add cognac. Tip skillet. Ignite. Flambé. Stir in merlot. Reduce by 2/3. Add chicken stock, dry mustard, and any juices accumulating around resting steak. Combine well. Reduce by 1/3. Swirl in remaining butter. Stir in parsley.

**Presentation**

18 medium asparagus spears, peeled, steamed  
6 sprigs Italian parsley

Transfer steak to warm serving plate. Place three potato salad beside steak. Spoon black pepper merlot sauce around steak. Garnish with fig marmalade, asparagus and parsley sprigs.