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## Grilled Steak with Pickled Green Garlic

*This recipe was created by my husband after hearing about a meal I had at the famed Palace Kitchen in Seattle. I told him that I thought the pickled garlic was just a bit too bitter for my taste so he created a slightly sweeter version of the condiment. With all due respect to the very talented chefs at the Palace Kitchen, after tasting both dishes, I say that my husband's "cuisine reigns supreme"!*

1 ½ cups apple cider vinegar  
½ cup water  
3 tablespoons dark brown sugar  
½ teaspoon whole brown mustard seeds  
½ teaspoon whole coriander seeds  
6 whole cloves  
1 teaspoon whole black peppercorns

¼ cup green garlic (white and light green parts), sliced into one inch pieces

Two 6-8 ounce strip steaks or one 12-16 ounce flat iron steak  
Hawaiian Salt\*  
Freshly Ground Black Pepper

Place the vinegar, water, brown sugar, and whole spices into a small heavy bottom pot and place over a low heat.

Bring to a boil, reduce to a simmer and cook until the volume is reduced to half of its original volume.

Remove the pan from the heat and strain the liquid through a fine mesh strainer into a medium sized heat proof glass bowl.

Add the sliced garlic to the strained liquid and cover the bowl. Place the bowl in the refrigerator for 8 hours.

Two hours before you want to grill and serve the steaks, place them in a glass bowl. Remove the garlic and the marinade from the refrigerator.

Strain the garlic, reserving the marinade in a small glass bowl, and place the garlic in a covered bowl on the kitchen counter.

Pour the reserved marinade over the steaks, cover the bowl, and marinate the steaks at room temperature for 90 minutes.

Pour the reserved marinade into a small heavy bottomed pan. Bring the marinade to a boil over medium high heat and reduce the heat and bring the liquid to a gentle simmer. Simmer until the liquid is reduced to 2-3 tablespoons and is thickened to a syrupy consistency. Remove from the heat and cover to keep warm while you grill the steaks.

Remove the steaks from the marinade (reserving the marinade) and pat the steaks dry with paper towels. Sprinkle the steaks with Hawaiian Salt and freshly ground black pepper. Grill on a charcoal grill to your desired doneness.

Let the steak(s) rest for 10 minutes before carving them thinly on the bias.

Fan the steak on a serving platter and pour the sauce over the grilled steak. Garnish with the pickled green garlic.

Serve immediately.

*Serves two.*

\*You can substitute coarse salt for the Hawaiian Salt. But, if you can find it, the Hawaiian Salt gives grilled beef a great flavor and is worth looking for!

**Serving suggestion:** A mixed loose leaf lettuce salad with blue cheese dressing goes great with this steak.

*Victoria Wessler*  
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