

THE ROW 34 COOKBOOK

Stories and
Recipes from
a Neighborhood
Oyster Bar



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Marinated Skirt Steak with Tomatoes and Blue Cheese

This combination of steak and tomatoes makes for a casual summer meal. Skirt steaks are sometimes cut thin; if so, adjust the cooking time so you don't overcook the meat.

In a blender, puree $\frac{1}{4}$ cup of the oil, orange zest and juice, shallot, garlic, red pepper flakes, and cumin until smooth.

Using paper towels, pat the steaks dry. Place the steaks in a casserole dish and pour the marinade over the top, turning and flipping the meat so that all sides are coated. Cover and refrigerate for 1 hour.

Meanwhile, preheat the oven to 350°F.

On a baking sheet, toss the red onion with 1 tablespoon of the olive oil and bake for 10 minutes. Remove and let cool.

Core the Early Girl and yellow tomatoes, then cut them into wedges and cut the wedges in half. Place in a large bowl with the roasted onions, arugula, medley tomatoes, sherry vinegar, and remaining 3 tablespoons olive oil. Toss gently and season with salt and pepper. Set aside until ready to serve.

Heat a grill to high heat.

Remove the skirt steaks from the marinade and place on the grill. Cook the steaks, moving them occasionally, for about 4 minutes. Flip the meat and continue to cook for another 2 minutes. Remove from the grill, season with salt and pepper, and let the steaks rest for 5 minutes. Toast the sourdough slices on the grill. Cut each slice in half.

To serve, spread the tomato mixture on a platter. Thinly slice the steaks at an angle against the grain and place the pieces over the tomatoes. Sprinkle the crumbled blue cheese on top and serve the grilled sourdough bread on the side.

SERVES 4 AS AN ENTRÉE

- $\frac{1}{2}$ cup extra-virgin olive oil
- 1 teaspoon finely grated orange zest
- 2 tablespoons freshly squeezed orange juice
- 1 shallot, chopped
- 2 cloves garlic
- $\frac{1}{2}$ teaspoon red pepper flakes
- $\frac{1}{4}$ teaspoon ground cumin
- 4 skirt steaks, 7 ounces each
- 1 red onion, cut into $\frac{1}{2}$ -inch slices
- 2 Early Girl tomatoes
- 2 yellow tomatoes
- 2 cups arugula leaves
- 1 cup medley tomatoes, halved
- 3 tablespoons sherry vinegar
- Kosher salt and freshly ground black pepper
- 4 slices sourdough bread
- $\frac{1}{2}$ cup crumbled blue cheese