

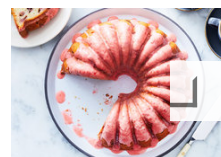
TRENDING
Sweet Potatoes With Tahini Butter
By Samin Nosrat
45 minutes



TRENDING
Cacio e Pepe
By Mark Bittman
20 minutes



TRENDING
Creamy Macaroni and Cheese
By Julia Moskin
1 hour 40 minutes



Grilled Flank Steak With Worcestershire Butter

MELISSA CLARK

YIELD 6 servings

TIME 45 minutes, plus marinating

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Grilled steak covered in melting herb butter is a cornerstone of summer cooking. Here, both the steak and the compound butter are spiked with Worcestershire sauce, fresh thyme and garlic for an intensely brawny flavor. Then, the steak is garnished with a mix of charred tomatoes, scallions and basil, which gives everything a juicy sweetness brightened with lemon. You can use any cut of beef here; the flank steak has a deeply mineral taste and chewy texture that's at its best sliced thin. But rib-eye, skirt steak and sirloin also work; just be sure to adjust the cooking time for thinner or thicker pieces.

Featured in: [That Summer Grilling Standard, Buttery Flank Steak](#).



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Meat, Flank Steak, Tomato, Worcestershire Sauce, Main Course, Summer, Low Carb

INGREDIENTS

FOR THE STEAK:

1 ½ pounds flank steak

PREPARATION

Season steak all over with 1 teaspoon salt and 1/2 teaspoon pepper. In a bowl or resealable bag, combine thyme, garlic, jalapeño, chives, Worcestershire

Fine sea salt and freshly ground black pepper

6 thyme sprigs

3 garlic cloves, finely grated or mashed to a paste

1 jalapeño, minced

2 tablespoons minced chives, plus more for serving

2 tablespoons Worcestershire sauce

1 tablespoon coconut palm sugar or dark brown sugar

1 tablespoon fresh lemon juice, plus more as needed

3 ripe plum tomatoes

Extra-virgin olive oil

3 scallions, white and green parts, thinly sliced

Handful of torn fresh basil, plus more for serving

FOR THE WORCESTERSHIRE BUTTER:

½ cup unsalted butter (1 stick), softened

1 tablespoon chopped fresh thyme

1 tablespoon minced chives

2 teaspoons Worcestershire sauce

1 garlic clove, grated or mashed to a paste

Finely grated zest of 1 lemon

¼ teaspoon fine sea salt, plus more to taste

½ teaspoon freshly ground black pepper

 **Nutritional Information**

Email Grocery List

sauce, sugar and lemon juice. Add meat and let marinate in the refrigerator for at least 2 hours and up to overnight.

Prepare the Worcestershire butter: In a bowl, mash together the butter, thyme, chives, Worcestershire sauce, garlic, lemon zest, salt and pepper.

Spoon the butter onto a piece of parchment paper or plastic wrap, form into a log and wrap well. Chill for at least 2 hours before using.

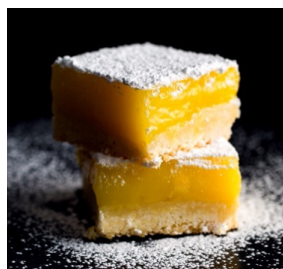
Light the grill or heat the broiler, arranging the rack about 4 inches from the heat source. Grill tomatoes, or broil them on a rimmed baking pan, turning them, until charred on all sides, about 2 to 4 minutes per side. Transfer to a cutting board to cool.

Brush off any pieces of marinade clinging to the steak, pat steak dry and coat it lightly with oil. Grill or broil steak until it reaches desired doneness, 3 to 5 minutes per side for medium-rare (125 degrees).

Transfer steak to a cutting board. Slice Worcestershire butter into coins and place them on the steak to soften and melt slightly. Let steak rest for 5 minutes while you prepare the tomatoes.

Roughly chop tomatoes and place in a bowl with scallions, basil, a pinch of salt and pepper, a drizzle of olive oil and a squeeze of lemon juice. Toss well, adding more salt or lemon juice, or both, to taste.

Slice the steak thinly, across the grain, and serve with the charred tomato mixture spooned on top. Garnish with more chives and torn basil, if you like.



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