

## Steak with Piquillo Peppers and Capers

2 tsp. paprika  
1 tsp. dark brown sugar  
1 tsp. Kosher salt  
½ tsp. freshly ground black pepper  
1½ lb. flank steak  
2 tbs. extra-virgin olive oil  
3 garlic cloves, minced or pressed  
1 large shallot, sliced  
1 tbs. capers, drained  
¼ tsp. dried sage  
1 12-oz. jar roasted piquillo peppers, drained and chopped  
1 tsp. Dijon  
1 tsp. Worcestershire sauce  
½ cup beef stock  
1 heaping tbs. cornstarch

Mix paprika, brown sugar, salt, and pepper. Pat the mixture over the steak. Allow to rest at room temperature for 30 minutes.

In a small skillet, heat the oil over medium-high heat. Add the garlic, shallots, and capers; cook until softened (about 5 minutes). Turn heat to medium-low. Stir in sage, piquillo peppers, Dijon, and Worcestershire; simmer on medium-low heat for 10 minutes, stirring occasionally.

Meanwhile, grill the steak to your preferred degree of doneness.\* (We cook ours at a grill temp of about 400 to medium-rare.)

Make a slurry with the beef stock and cornstarch by stirring them together with a fork. Stir into the caper sauce, and cook over medium-low until sauce has thickened (about 5 minutes).

Allow the steak to rest at least 10 minutes after cooking. Serve with sauce over top.

\*Or sear the steak on both sides over high heat in a Dutch oven or cast-iron skillet. Transfer to a 350 degree oven for 5 minutes.



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