

Marinated Hanger Steak

By Audrey Plant

Ingredients

2 tablespoons oyster sauce
2 tablespoons soy sauce
¼ cup extra-virgin olive oil, plus two tablespoons
1 tablespoon honey
1 teaspoon chili powder
1 teaspoon garlic powder
¼ teaspoon red pepper flakes
2 pounds hanger steak
2 teaspoons salt
1 teaspoon black pepper

Instructions

1. In a shallow baking dish add oyster sauce, soy sauce, olive oil, honey, chili powder, garlic powder, and red pepper flakes. Using a whisk, whisk together until well combined.
2. On parchment paper, season all sides of the hanger steaks with salt and pepper.
3. Add steaks to the baking dish and toss around so that every side is covered with the marinade. Refrigerate for 1-2 hours.
4. Preheat oven to 425 F.
5. Remove steaks from the refrigerator and rest at room temp for 10 minutes.
6. In an oven-proof large skillet preheat on medium-high, add 2 tablespoons of olive oil.
7. Sear all sides for 2-3 minutes each, sides will get a black char. Place skillet into the oven for 10 minutes for medium well. Remove from oven and place steaks on cutting board to rest for 5-10 minutes.
8. Slice and serve immediately.