



Maple Thyme Marinated Hanger Steak

Recipe by Glenora Wine Cellars, Dundee, NY



2 lbs. hanger steak
2 shallots, peeled and sliced
 $\frac{1}{2}$ c. water
1 tsp. ground black pepper

$\frac{1}{2}$ c. pure NYS maple syrup
1 oz. fresh thyme
1 tbsp. kosher salt

Combine maple syrup, shallots, thyme, water, salt, and pepper and place in medium sized flat container. Add hanger steak and marinate for 24 hours. Grill until desired temperature and doneness.