

Steak Sandwich with Grilled Onions and a Creamy Horseradish Sauce

Pair with a bottle of the 2016 Soda Rock Mercantile Cabernet Sauvignon

Ingredients

Marinade

- 2 cups red wine
 - 1 cup soy sauce
 - ¼ cup balsamic vinegar
 - 3 tablespoons brown sugar
 - 1 tablespoon finely chopped garlic
 - 1 teaspoon freshly ground black pepper
 - ½ cup olive oil
-
- ½ teaspoon baking soda
-
- 4 New York strip steaks, each about 12 ounces
 - 2 red onions, sliced into ¼ inch rings
-
- ½ cup sour cream
 - ¼ cup horseradish
 - 1 teaspoon chopped fresh thyme
 - 4 French Rolls
 - 2 bunches watercress

Preparation

1. In a large bowl combine the marinade ingredients, whisking in the oil until blended. Divide the marinade, pouring 3 cups into a non-reactive baking dish and leaving the other 1 cup in the bowl. Add the baking soda to the marinade in the baking dish for the tenderizing effect.
2. Put the steaks into the dish with the marinade and turn to completely coat the steaks. Let marinate at room temperature for 30 minutes, turning once.
3. Place the sliced onions in a bowl with the marinade and gently stir to coat them evenly. Set aside and let them marinate alongside the steaks.
4. In a medium bowl mix the sour cream and horseradish. Stir in the thyme, and season to taste with salt and pepper. Cover and refrigerate until ready to use.
5. Prepare the grill for direct cooking over high heat on one side of the grill and medium heat on the other. Remove the steaks from the dish, allowing most of the marinade to drip back into the dish. Grill the steaks over direct high heat, with lid closed as much as possible. While steaks are grilling, carefully remove onions from the grill and plunge back into the bowl of marinade. Toss to coat and let the onions soak up the marinade while steaks rest for 3 to 5 minutes. Slice and toast the rolls over medium heat.