

## Poblano Grill Steak Platter with Homemade Barbecue Sauce

### Ingredients

For Poblano Grill Steak Platter:

- 1 flank steak (2-3 pounds)
- 3 Tbsp Urban Accents Smoky Poblano Everything Beef Rub
- 2 Tbsp cooking oil (plus more for oiling grill grates)
- Your favorite seasonal garnish. (We like corn kernels, radish, sliced kumquats, cubed mango, grilled peppers, baby salad or micro greens, lime wedges, cilantro, or scallions. Crispy tostadas make an excellent base for piling and drizzling!)



For a Tangy-Sweet Barbecue Sauce:

- 1 can tomato sauce (14-16oz)
- 3/4 cup Stonewall Kitchen Raspberr Peach Champagne Jam
- 2 Tbsp Urban Accents Smoky Poblano Everything Beef Rub
- 1/2 cup Napa Valley Naturals Organic White wine vinegar, Organic Red Wine vinegar or rice wine vinegar. (Apple cider and white vinegars can be too harsh for this recipe).

### Directions

1. Heat grill and oil grates.
2. Pat steak dry with paper towels. Drizzle with oil and generously sprinkle seasoning on both sides.
3. Grill steak on hot grates over high, indirect heat. Cook 5-6 minutes per side for medium-rare (flipping once) or to your desired doneness. While steak is grilling, add scallions and mango to grates for 2-3 minutes to make delicious grill marks!
4. Remove steak to a large cutting board, and allow to rest for 5 minutes. Slice steak thinly against the grain and serve with lots of colorful garnish, crispy tostadas or tortillas, and our Tangy-Sweet Barbecue Sauce.
5. In a medium saucepan, gently stir together tomato sauce, jam, and seasoning over medium-high heat. Bring to a low simmer and cook 5-10 minutes, stirring occasionally.
6. When sauce is fully combined and slightly thinned, remove from heat and stir in vinegar. Taste and add more vinegar or a dash of salt, if you like. We like this sauce on the thinner, tangy-vinegar side, but maybe thick and sweet is your ideal! Serve immediately or cool and store in the fridge until ready to use. Sauce can be made up to 5 days in advance! Be sure to warm it up before serving.

