

CRISPY POTATO AND SEARED POLE BEAN SALAD

SERVES 4

Roasting potatoes with rosemary and lemon zest is always lovely, but here we add seared pole beans and a brown-butter vinaigrette. This is a hot potato salad that would overshadow a less flavorful steak; here, both elements hold their own.

16 fingerling potatoes (about 1¼ pounds), halved lengthwise

Kosher salt and freshly cracked black peppercorns

1½ teaspoons coarsely chopped fresh rosemary leaves

½ teaspoon finely grated lemon zest (from ½ lemon)

1 tablespoon olive oil

4 tablespoons (½ stick) chilled butter, cut into ½-inch pieces

¼ pound wax pole beans or green beans, stemmed

½ serrano chile, stemmed, seeded, and finely chopped

1 tablespoon finely diced shallot

1 small handful watercress

1 tablespoon lemon juice (from ½ lemon)

1 tablespoon red wine vinegar

PREPARE THE POTATOES

Preheat the oven to 500°F. In a medium bowl, toss the potatoes with a few generous pinches of salt and pepper, the rosemary, lemon zest, and olive oil.

Arrange the potatoes, cut sides down, in a medium heavy roasting dish. They should fit in a snug single layer, or the butter may burn. Scatter the butter around the pan and transfer the dish to the oven's center rack.

Roast the potatoes, without stirring, for 30 minutes, or until they turn tender but crisp on the outside. Halfway through roasting, turn the pan 180 degrees.

While they are hot, stir the potatoes to evenly coat with the browned butter. Set the dish aside and loosely cover it with aluminum foil to keep warm.

SEAR THE POLE BEANS

Set a large heavy sauté pan over high heat until very hot. Add the pole beans in one layer and the serrano chile.

Dry-sear the beans without moving them for 3 minutes, or until blackened and wrinkly in spots. Season lightly with salt.

COMBINE AND SEASON

Using a slotted spoon, transfer the potatoes to a large serving bowl. Toss in a tablespoon of their butter and add the seared beans and chile. Add the shallot, watercress, lemon juice, and red wine vinegar. If serving with the hanger steak, pour in any runoff juices from the sliced meat. Taste and season the salad with extra salt, pepper, or lemon juice if necessary.

HOW TO PLAN THIS MEAL:

1 day before: Make black garlic rub. Rub steak.

45 minutes before: Roast potatoes.

35 minutes before: Temper steak.

15 minutes before: Roast steak.

5 minutes before: Blister beans, slice steak, and dress potatoes.