

Pastrami-Spiced Steak with Charred Cabbage  
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Time: 35 minutes

Serves: 4

### Ingredients

1 teaspoon smoked or sweet paprika  
1 teaspoon light brown sugar  
1 teaspoon ground coriander  
1 teaspoon onion or garlic powder  
Kosher salt (such as Diamond Crystal) and black pepper  
2 (1-inch-thick) strip steaks (1½ to 2 pounds total)  
2 tablespoons mayonnaise

### For the Cabbage

2 tablespoons neutral oil, such as grapeseed  
1-pound green cabbage, cored and cut into 1-inch pieces, leaves separated  
2 garlic cloves, coarsely chopped  
Spicy brown or Dijon mustard, for serving

### PREPARATION

1. In a small bowl, stir together the paprika, brown sugar, coriander, onion powder and 1 teaspoon each salt and pepper. Rub the spice mixture into all sides of the steaks. Coat one side of the steaks with half the mayonnaise and place the steaks in a large (12-inch) nonstick skillet, mayonnaise sides down. Paint the tops with the remaining mayonnaise.
2. Set the skillet over high heat and cook for 2 minutes per side. Reduce the heat to medium and cook, flipping every 2 minutes, until a thermometer inserted in the center registers 120 to 125 degrees for medium-rare, a further 8 to 12 minutes. Adjust the heat as needed so the steaks are sizzling but not smoking. To prevent spices from falling off, grab the steaks by the edges instead of tops and bottoms. If steak has a fat cap, hold upright to sear the fat cap until crisp, about 1 minute. Transfer to a plate to rest while you cook the cabbage.
3. Wipe out the skillet, then add the oil and heat over medium. Add the cabbage and spread into an even layer. Cook undisturbed until charred underneath, 3 to 4 minutes, then toss occasionally until charred in spots and crisp-tender, another 3 to 4 minutes. Add the garlic and any steak resting juices and stir until fragrant, 1 minute. Season to taste with salt and pepper.
4. Cut the steak against the grain. Eat the steak and cabbage with a spoonful of mustard, for dipping and dragging through.