

Pan-Seared Striploin with Roasted Marble Potatoes, Gremolata and Huckleberry glaze paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Pan-Seared Striploin

2 New York strip steaks (10-12 oz each)
Olive oil
Kosher salt
Freshly ground black pepper
2 tablespoons butter
2 cloves garlic, lightly smashed
2-3 sprigs fresh thyme or rosemary (optional)

Roasted Marble Potatoes

1-1 ½ pounds marble potatoes
Olive oil
Salt and pepper

SERVES: 4

Gremolata

1 bunch fresh parsley
3 garlic cloves, finely chopped or grated (use roasted garlic for a milder version)
Zest of 2 lemons
Juice of ½ lemon
Salt, to taste
Black pepper, to taste
2-4 tablespoons olive oil

Huckleberry Glaze

2 cups of frozen huckleberries (substitute blueberries if needed)
½ cup granulated sugar
½ tablespoon salt
2 cups of beef stock (Substitute for vegetable stock for vegetarian)
½ cup balsamic vinegar
1¼ cup red wine

METHOD:

Pan-Seared Striploin

- Take the striploin out of the fridge 30 minutes before cooking. Pat dry.
- Season generously with salt and pepper on both sides.
- Heat a heavy bottom skillet over medium-high heat. Add a thin layer of olive oil.
- Sear steaks for 3-4 minutes per side, until a deep brown crust forms.
- Lower heat to medium. Add butter, garlic, and herbs.
- Tilt the pan and spoon the melted butter over the steaks for 1-2 minutes.
- Remove from heat when internal temp reaches 125°F for medium-rare.
- Rest steaks for 8-10 minutes.

Roasted Marble Potatoes

- Preheat the oven to 400°F.
- Toss potatoes with olive oil, salt, and pepper.
- Spread the potatoes on a baking sheet in a single layer.
- Roast for 35-45 minutes, shaking the pan halfway, until golden brown and tender inside.

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Gremolata

- For the parsley, remove thick stems and finely chop the leaves.
- In a medium bowl, mix the chopped parsley, garlic, and lemon zest.
- Stir in the lemon juice and add salt and pepper to taste.
- Drizzle in olive oil a little at a time, stirring, until the mixture is lightly coated but still fresh and loose, not oily.
- Adjust seasoning with more salt, pepper, lemon juice, or olive oil as needed.

Huckleberry Glaze

- In a medium saucepan, combine the huckleberries and sugar.
- Cook over medium heat, stirring occasionally, until the fruit releases its juices and the sugar dissolves.
- Stir in the beef stock, balsamic vinegar, and red wine. Bring to a gentle simmer.
- Lower heat and simmer uncovered for 30–45 minutes, stirring occasionally, until the mixture reduces by about half and thickens to a syrupy consistency.
- Taste and adjust salt or acidity if needed. For a smooth sauce, strain or blend or for a rustic style, leave as is.

To Finish

Slice your striploin against the grain or serve whole. Toss the marble potatoes with 3 tablespoons of gremolata. Plate your potatoes, topping with additional gremolata. Top the steak with the huckleberry glaze and serve the rest of the glaze on the side.