

Grilled Bone-in Ribeye Steak with Mushroom Bordelaise Sauce paired with Davis Estates Rutherford Cabernet Sauvignon

INGREDIENTS:

Bone-in Ribeye Steak

2(1½-inch-thick) bone-in rib-eye steaks, about 1¼ pounds each
Salt and Pepper
As needed olive oil

Mushroom Bordelaise Sauce

1 tablespoon unsalted butter
2 tablespoons Extra-virgin olive oil
2 shallots, minced
2 pounds assorted mushrooms, such as crimini, oyster, shiitake, chanterelle, or white, trimmed and sliced
1 teaspoon chopped fresh thyme leaves
Salt and black pepper to taste
¾ cup Cabernet Sauvignon
½ cup veal demi-glace
2 tablespoons butter
2 tablespoons chopped fresh parsley

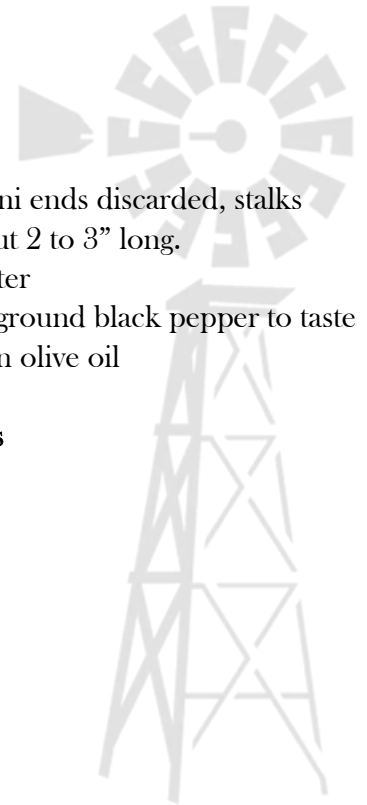
SERVES: 4

Steamed Broccolini

2 bunches of broccolini ends discarded, stalks sliced into pieces about 2 to 3" long.
1 Tbsp salt for the water
Kosher salt & freshly ground black pepper to taste
As needed Extra-virgin olive oil

Baked Sweet Potatoes

4 sweet potatoes
Olive oil
Salt and black pepper
4 tablespoons butter



METHOD:

Bone-in Ribeye Steak

- Season steaks with salt and pepper 1 hour before you plan to cook them. Cover loosely with plastic wrap and let sit at room temperature.
- Heat grill to high. After 15 minutes when grill has preheated turn half of the burners off so you have a direct heat side and an indirect heat side.
- Lightly oil steaks and place them over the direct heat and close the cover. Cook 2 to 3 minutes per side until nicely browned and seared.
- Move steaks to the indirect side of the grill, cover and cook for 2 to 5 minutes longer, depending on desired doneness. Pull the meat at 125°F for rare.
- Transfer steaks to a cutting board to rest, loosely covered with foil, for 10 minutes.

Mushroom Bordelaise Sauce

- Place skillet over medium heat. Add the butter and olive oil. When the butter starts to foam, add the shallots and sauté for 2 minutes or until softened.

Grilled Bone-in Ribeye Steak with Mushroom Bordelaise Sauce paired with Davis Estates Rutherford Cabernet Sauvignon

- Add the mushrooms and thyme, season with salt and pepper.
- Cook mushrooms for 5 to 8 minutes. Add the red wine, cook, and stir until the wine is almost all gone, then add veal demi-glace.
- Let the liquid cook down and then take it off the heat. Stir in the butter and parsley, and season with salt and pepper.

Steamed Broccolini

- Fit a pot with a steamer basket. Add about 1 inch of water to the pot and bring to a boil.
- Add broccolini, cover and steam for about 5 minutes.
- Remove and season with salt and pepper, then finish with a drizzle of olive oil, about 1 to 2 tablespoons.

Baked Sweet Potatoes

- Preheat oven to 375°F.
- Scrub the sweet potatoes well and pat them dry. Rub olive oil on potatoes and place on a foil lined baking sheet and season with salt and black pepper.
- Roast for about 45 minutes to one hour. To check for doneness; gently squeeze, they should be soft and have some give, or poke with a cake tester should slide through easily.
- Remove from foil, slice down middle and top with butter.

To Finish

On a warm plate, place the desired amount of sliced Bone-in Ribeye Steak. Garnish with a sweet potato and steamed broccolini on the side. You can serve the Mushroom Bordelaise Sauce on the side in a ramekin or directly on your steak. Serve immediately with a glass of Rutherford Cabernet Sauvignon.