

Slow Roasted Striploin with Crispy Yukon Gold Potatoes and Charred Red Pepper BBQ Sauce paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Slow-Roasted Striploin

1 24 ounce New York Strip Steak
1 tablespoon olive oil
Salt and pepper to taste

Crispy Yukon Gold Potatoes

5 medium sized Yukon gold potatoes
10 cloves garlic
10 sprigs thyme
¼ cup salt

Confit Cherry Tomato

1 pint cherry tomato (sun gold or mixed heirlooms are my favorite)
1½ cups olive oil
3 cloves crushed garlic
5 basil leaves, rough chop
Salt and pepper to taste

SERVES: 4-6

Charred Red Pepper BBQ Sauce

6 Red Bell Peppers Charred and cleaned (store bought roasted red peppers work as well and you need about 1.5 cups worth)
⅔ cup ketchup
½ cup cider vinegar
¼ cup brown sugar
2 teaspoons pimentón (smoked Spanish paprika)
1 teaspoon ground cumin
2 teaspoon kosher salt
1 teaspoon freshly cracked black pepper
1 tablespoon roasted garlic paste
1 tablespoon Dijon mustard

METHOD:

Slow-Roasted Striploin

- Remove the striploin from the refrigerator at least 1 hour before cooking to temper. Thoroughly pat your striploin dry then generously season with salt and pepper.
- Preheat oven to 275°F.
- Place on a rack set over a sheet tray and roast until the internal temperature reaches 125°F for medium-rare. Remove from oven and rest for 20-30 minutes.
- Just before serving, heat a pan over high heat with a small amount of oil and sear the striploin on all sides until deeply browned.
- Slice against the grain and finish with flaky salt if desired.

Crispy Yukon Gold Potatoes

- Cut your potatoes into wedges lengthwise (think steak fries here). With a medium potato we usually cut them into 6 wedges each.
- Fill a medium pot with cold water, potatoes, garlic, thyme and salt. Bring to a low simmer and cook until the potatoes become tender enough to cut easily but are not starting to break apart.
- Strain the potatoes and let them cool completely on a sheet tray.
- Option & delicious - Smoke your cooled potatoes in a smoker for 20 minutes on a low temperature setting. Hickory or Applewood chips both work well for this.

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- Heat your vegetable oil to 300°F. Fry the smoked potatoes for 6–7 minutes, or until they are tender but have not yet developed any color. Remove from the oil and drain on a wire rack or paper towels. Allow the potatoes to cool completely.
- Increase the oil temperature to 350°F. Fry the potatoes a second time for 3–4 minutes, or until they are lightly golden brown and crisp. Transfer to a bowl and immediately season with kosher salt, freshly ground black pepper, and finely chopped parsley. Toss to coat evenly and serve hot.

Charred Red Pepper BBQ Sauce

- Add all ingredients to a blender and blend until smooth or desired consistency.

Confit Cherry Tomato

- Combine all ingredients in a small baking dish, making sure the tomatoes are completely covered in the oil.
- Bake at 350°F for 35 minutes and then let cool.

To Finish

On a warm plate, spread a generous amount of Charred Red Pepper BBQ Sauce. Place the Slow Roasted Striploin on top. Garnish with a spoonful of Confit Cherry Tomato and Crispy Yukon Gold Potatoes on the side. Serve immediately with a glass of Howell Mountain Cabernet Sauvignon.