

# Grilled Rib-Eye Steak, Smashed Marble Potatoes and Mojo Verde paired with Phase V Cabernet Franc

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## INGREDIENTS:

### Grilled Rib-Eye Steak

4 bone-in or boneless ribeye steaks  
Salt  
Pepper

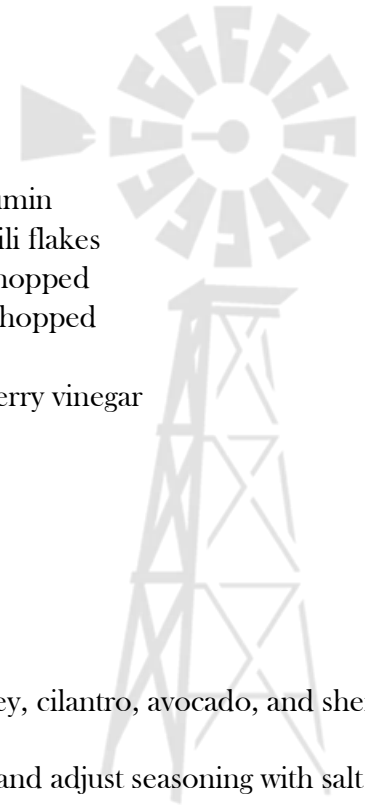
### Smashed Marble Potatoes

1½ pounds marble potatoes or fingerling potatoes  
1 tablespoon salt

## SERVES:4

### Mojo Verde

1 garlic clove  
¼ tablespoon cumin  
1/8 teaspoon chili flakes  
1 cup parsley, chopped  
1 cup cilantro, chopped  
1 avocado  
1 tablespoon sherry vinegar  
½ cup olive oil  
salt to taste



## METHOD:

### Mojo Verde

- In a food processor (or blender), combine garlic, cumin, chili flakes, parsley, cilantro, avocado, and sherry vinegar.
- Blend until smooth, then slowly stream in olive oil until emulsified. Taste and adjust seasoning with salt as needed.
- Set aside or chill until ready to plate.

### Smashed Marble Potatoes

- Place potatoes and salt in a saucepan then cover with cold water.
- Bring to a boil and let simmer 15–20 minutes until fork-tender. Then drain well.
- Arrange potatoes on a tray and gently smash them with the bottom of a glass (keeping them mostly intact).
- Heat a large sauté pan over medium heat with a drizzle of olive oil.
- Add potatoes and cook 5–7 minutes until crisp and golden, flip and cook another 5 minutes.
- Keep warm until ready to serve.

### Grilled Rib-Eye Steak

- Pat the steaks dry with paper towels. Season generously with salt and pepper.
- Let them sit at room temperature while you preheat the grill to high, direct heat.
- Place steaks on the grill and cook for 3–4 minutes per side, until dark grill marks form.
- Check internal temperature — for medium-rare, aim for 125–130°F. If not yet at temperature, continue grilling, flipping every minute until done.
- Transfer to a cutting board or plates and rest for 5 minutes before slicing.

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**To Finish**

Spoon a generous amount of Mojo Verde onto the center of each plate, then arrange the smashed potatoes and sliced steak over the top. Drizzle each dish with more Mojo Verde, if desired. Serve with a glass of Cabernet Franc.