

CANNA'S FEAST

❄️ DECEMBER 2015 CELLAR CLUB ❄️

GRILLED ESPRESSO-CRUSTED NY STRIP STEAK WITH PATATAS BRAVAS, AIOLI AND SMOKED PAPRIKA

PAIRED WITH 2013 MOUNTAIN CUVÉE, YIELD: 2 PORTIONS

STEAK INGREDIENTS:

1½ POUNDS NEW YORK STRIP STEAK
1 TABLESPOON GROUND ESPRESSO COFFEE
½ TEASPOON KOSHER SALT
¼ TEASPOON BLACK PEPPER

METHOD:

1. Preheat the grill while seasoning the steak. Allow the steak to rest for 15-20 minutes at room temperature.
2. Grill steak for 8-10 minutes turning, as needed, and cooking to an internal temperature of 125°F. Then remove the steak from the grill onto a clean plate and allow to rest 3-5 minutes before serving.
3. Serve immediately with sauce.

AIOLI INGREDIENTS:

(SIMPLE METHOD)
½ CUP MAYONNAISE
1 CLOVE GARLIC

METHOD:

1. Combine mayonnaise and garlic in a food processor until smooth. Serve.

PATATAS BRAVAS INGREDIENTS:

2 EACH RUSSET POTATOES, WASHED
2 TABLESPOONS OLIVE OIL
4 CUPS FRYING OIL, SUCH AS PEANUT
½ TEASPOON POPCORN SALT
¼ TEASPOON FRESHLY BLACK PEPPER
2 PINCHES SMOKED PAPRIKA

METHOD:

1. Preheat the oven to 350°F and frying oil in a small fryer to 375°F.
2. Cut the russet potatoes into thick rounds and coat with olive oil.
3. Place on a baking tray lined with parchment paper and place in the oven. Cook until the potatoes are tender, about 20 minutes.
4. Remove the potatoes from the baking tray and carefully place in the fryer and fry until golden brown.
5. Drain potatoes on a clean paper towel and season with salt, pepper and paprika. Serve.

Recipe by Chef Wendy Bennett of the Wine Country Cooking Studio
winecountrycookingstudio.com