



MAY 2014 CELLAR CLUB

GRILLED ROSEMARY GARLIC TRI-TIP WITH CHIMICHURI SAUCE

PAIRED WITH 2010 MERLOT, YIELD: 8 PIECES

INGREDIENTS:

3/4 LB TRI-TIP STEAK, CUT INTO 1" PIECES	1/4 CUP OLIVE OIL
2 TBSP FRESH GARLIC, CHOPPED	KOSHER SALT
2 TBSP FRESH ROSEMARY, CHOPPED	FRESHLY GROUND PEPPER

METHOD:

1. Mix the garlic, rosemary and olive oil together and place in a large ziplock bag.
2. Add the tri-tip pieces, squeeze the bag to mix the steak and marinade then close the bag, pressing out as much air as possible.
3. Refrigerate the steak for 12-24 hours to marinate.
4. Preheat the grill, drain the marinade off the steak and discard. Season the steak with salt and pepper.
5. Grill for 8-10 minutes turning, as needed. Then remove steak tips from the grill and allow to rest 3-5 minutes before serving.
6. Serve with slices of fresh baguette and the Chimichuri sauce on the side for dipping. Serve immediately.

CHIMICHURI SAUCE

INGREDIENTS:

2 CUPS ITALIAN PARSLEY LEAVES, FRESH	1/4 TSP RED PEPPER FLAKES
4 GARLIC CLOVES, PEELED & SMASHED	1/2 TSP KOSHER SALT
1/4 CUP OREGANO LEAVES, FRESH	1/8 TSP FRESHLY GROUND BLACK PEPPER
1/4 CUP RED WINE VINEGAR	1 CUP EXTRA-VIRGIN OLIVE OIL

METHOD:

1. Place parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper in a food processor and blend for 1 minute.
2. With the food processor running, add oil in a steady stream.
3. Serve or store in refrigerator for up to one week.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio
WINECOUNTRYCOOKINGSTUDIO.COM