

Grilled New York Steak

by Chef Frank Magana of Picazo 7seventeen
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Ingredients:

2 -12 oz. New York Strip Steaks

6 T. fresh parsley, chopped

1 T. fresh rosemary

1/2 C. rough-chopped onion

1 T. chopped garlic

1/4 C. Milbrandt Vineyards Cabernet Sauvignon

1 t. black pepper

1 T. salt

Preparation:

Purée parsley, rosemary, onion, garlic, wine and black pepper into a paste. Rub the paste all over the steaks. Place the meat in a plastic bag and marinate overnight.

Fire up the grill. When ready to cook the steaks, season each side with kosher salt.

Cover the grill, making sure to allow for good air flow to the coals. If there is a lot of smoke or sizzling the steaks may be cooking too quickly, uncover and move the steaks to a cooler area of the grill.

Grill the steak for about 3 to 4 minutes, and then turn. Cover again, and cook 3 to 4 minutes more for a medium-rare steak.

Pairs well with Milbrandt Vineyards 2007 Traditions Cabernet Sauvignon.

Winemaker's Notes

The mark of a great wine region is the imprint it leaves on its wines. Our Traditions Cabernet Sauvignon offers more than just varietal correctness; it possesses the dark color, rich flavor, and firm character that is unique to Eastern Washington.

