



At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

ARGENTINE STYLE SIRLOIN AND SALAD WITH SALSA CRIOLLA

This salsa based on red and green peppers may not be spicy, but it has plenty of character. A generous helping of salsa on a juicy steak cuts richness, while the vegetables' natural sweetness brings out Napa Cellars Zinfandel's lively fruit character.

SALSA CRIOLLA:

1 teaspoon salt
1/2 cup vinegar
1 cup olive oil
1 cup white onion, minced
1 medium red bell pepper, thinly sliced and chopped in 1 inch pieces
1 medium green bell pepper, thinly sliced and chopped in 1 inch pieces
1 teaspoon minced garlic
1 cup canned whole tomatoes, drained, seeded and roughly chopped
pinch cayenne pepper (optional)

STEAKS:

2 1/2 lbs. top sirloin steak
Sea salt, freshly ground black pepper
Garlic powder
1/2 teaspoon oregano
1/4 cup EACH white wine and white vinegar
1-2 Tablespoons olive oil

SALAD:

6-7 cups clean, dry mixed salad greens
2 green onions, minced

INSTRUCTIONS:

Prepare Salsa Criolla ahead of time: Put chopped onions in a strainer and rinse with cool water; let drip dry several minutes. In a medium-sized mixing bowl, stir salt, white vinegar and oil until salt dissolves. Stir in vegetables and cayenne. Cover and refrigerate at least 2 hours before serving.

For steaks: Sprinkle both sides of meat evenly with salt, pepper, garlic powder and oregano. Set aside and let rest at room temperature about 30 minutes. Wash and dry salad greens and cut or tear in smaller pieces. Transfer to salad bowl and sprinkle in green onions.

Pan-fry the steaks in the olive oil, using 1-2 large, heavy skillets over medium-high heat. Cook to desired doneness, turning once or twice. Remove from pan and let meat rest for several minutes, keeping one side of steaks elevated so juices run away from meat. Deglaze the hot pan with white wine and vinegar. Dress the salad with part of the Salsa Criolla.

To serve, cut steaks into thick slices and portion onto plates or a warm platter. Pour the deglazed pan juices over meat and serve immediately, passing salad and a bowl of Salsa Criolla at the table.