



*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!*

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## SIRLOIN KEBABS WITH CUMIN YOGURT

*Grilled meat, vibrant greens and Napa Cellars Merlot - a great way to celebrate spring!*

Serves 4

### KEBABS:

1 1/2 - 2 lbs. top sirloin, fat trimmed and cut in 1 1/2-inch cubes  
1/2 cup olive oil  
1/2 cup red wine  
1 teaspoon minced garlic  
1 teaspoon EACH thyme and oregano  
1/2 teaspoon freshly ground black pepper  
3 Tablespoons minced onion

metal skewers

1 red onion, peeled, quartered and divided  
sea salt  
2 bunches cleaned watercress, large stems removed  
1/4 cup chopped green onions

### CUMIN YOGURT SAUCE:

2 cups Greek yogurt  
1 teaspoon minced garlic  
1 teaspoon ground cumin  
1 cup peeled, grated cucumber (preferably English or Persian type)  
1/2 teaspoon salt

### INSTRUCTIONS:

To prepare kebabs, mix the oil, wine, garlic, herbs and minced onion; distribute well over meat cubes. Cover tightly and refrigerate at least 3 hours, or overnight. For Cumin Sauce, stir sauce ingredients together, cover and chill until ready to serve, at least 1 hour.

Heat barbecue grill to medium-hot. Drain meat cubes and thread onto metal skewers, alternating with pieces of red onion; season both sides of skewers with salt. Grill meat to desired degree of doneness, turning several times; remove from fire. Spread watercress on a warm platter, sprinkle the green onions over, and dab with a few spoonfuls of cumin yogurt. Place kebabs on top and serve immediately. Pass remaining sauce at the table.