

Estd. 1976

NAPA CELLARS

GRASS-FED SIRLOIN STEAK WITH MUSHROOMS AND TRUFFLE OIL

Pair with Napa Cellars Pinot Noir

Umami is king here! Serve with garlic-tinged mashed potatoes, and flash-fried spinach.

Serves 2-4

INGREDIENTS:

- 3 Tablespoons Worcestershire sauce
- 3 Tablespoons soy sauce
- 1 teaspoon minced garlic
- 2 Tablespoons olive oil
- ¼ cup dry red wine
- 2 Tablespoons red wine vinegar
- 1-2 thick top sirloin steaks, about 1¾-2 pounds total
- ½ lb. very large fresh mushrooms (portobello or porcini)
- Olive oil for brushing mushrooms
- 1-2 teaspoons truffle oil
- 1 Tablespoon fresh tarragon leaves, chopped

INSTRUCTIONS:

Mix first 6 ingredients in a flat non-reactive dish. Add the steak and turn to cover both sides well. Cover and marinate in refrigerator for several hours, turning once.

Bring meat to room temperature while you prepare a medium-hot barbecue fire. Quickly rinse and dry the mushrooms. Drain off marinade from meat and bring it to a low boil for 1 minute in a small saucepan.

Brush mushrooms generously with marinade and cook them and steak on the hot grill, brushing mushrooms with marinade 2-3 times more and turning both as needed. Mushrooms need less heat and will be cooked first; remove them and continue cooking meat until it reaches desired doneness. Remove steak from heat and let it rest with mushrooms in a warm place for several minutes.

Cut the mushrooms in large pieces (quarters if possible) and pile them irregularly on individual warm plates. Slice meat about ¾ inch thick and arrange beside the mushrooms. Drizzle all with accumulated cooking juices and truffle oil; sprinkle with chopped tarragon. Pass sauce separately.

FOUR DECADES IN THE NAPA VALLEY

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