



Enjoy with Cabernet, Sauvignon

GRILLED RIBEYE WITH SAUTÉED MUSHROOMS AND BROCCOLINI

Bone-in Ribeye
3 Garlic Cloves
White Button Mushrooms
Broccolini
Truffle Oil
Butter
Salt
Black Pepper
Cayenne Pepper



Preheat grill to 400°.

Crush 2 cloves of garlic and rub over beef. Season beef with salt, black pepper and cayenne pepper (careful not to over season). Top with butter and grill about 5 minutes on each side for medium-rare.

While grilling steak, bring a pot of water to boil. Blanch broccolini for 2 minutes and then set aside in a bowl of ice cold water.

Heat truffle oil in a large pan and sauté mushrooms until tender. Season with salt, black pepper and cayenne pepper.

Use the same seasoned pan to sauté broccolini and add garlic. Sauté until tender, cover with a lid and steam for about 5 minutes before serving.

Remove Ribeye from grill and top beef with mushroom sauté.

Time: 30 minutes

Yield: 2