

MAY 2017 CELLAR CLUB



DRY RUB ROASTED NEW YORK STRIP STEAK WITH CHIMICHURRI SAUCE

PAIRED WITH 2012 CABERNET SAUVIGNON | 8 PORTIONS

STEAK INGREDIENTS

- 5-8 Lbs Striploin Roast
- 1/3 Cup Kosher Salt
- 3 Tablespoons Dry Mustard
- 4 Teaspoons Coarsely Ground Black Pepper
- 1 Tablespoon Garlic Powder
- 1 Tablespoon Onion Powder
- 2 Teaspoons Dried Thyme, Crushed
- 2 Teaspoons Dried Oregano, Crushed
- 2 Teaspoons Ground Coriander
- 2 Teaspoons Ground Celery Seed
- ¼ Cup Brown Sugar
- 3 Tablespoons Olive Oil

METHOD

1. Heat the oven to 425°F. Line a roasting pan with foil and place a roasting rack on top of the foil in the pan.
2. In a small bowl, combine the salt, mustard, black pepper, garlic powder, onion powder, thyme, oregano, coriander, celery seed and brown sugar. Reserve.
3. Rub olive oil on all sides of the roast then season the roast on all sides with the spice rub mixture.
4. Place the roast in the prepared pan and place in the pre-heated oven. Roast the meat in the pre-heated oven for 15 minutes.
5. Reduce the oven temperature to 225 °F and continue roasting for about 2½ to 3 hours longer, or until done as desired. For medium-rare, the beef should register from 135 °F to 140 °F on a meat thermometer in the thickest part of the roast.
6. Remove the roast from the oven. Tent the roast loosely with foil and let it rest for 20 minutes before slicing.
7. Serve with the Chimichurri Sauce (recipe right).

CHIMICHURRI INGREDIENTS

- 2 Cups Italian Parsley, fresh
- 4 Garlic Cloves, smashed
- 1/4 Cup Oregano, fresh
- ¼ Cup Red Wine Vinegar
- ¼ Teaspoon Red Pepper Flakes
- ½ Teaspoon Kosher Salt
- 1/8 Teaspoon Freshly Ground Black Pepper
- 1 Cup Extra Virgin Olive Oil

METHOD

1. Place parsley leaves, garlic, oregano, vinegar, red pepper flakes, salt and ground pepper in a food processor and blend for 1 minute.
2. With your food processor running, add oil in a steady stream. Do not over blend or sauce will be bitter.
3. Serve or store in refrigerator for up to one week.