

CANNA'S FEAST

FEBRUARY 2016 CELLAR CLUB

GRILLED ROSEMARY GARLIC TRI-TIP, BORDELAISE SAUCE AND GRATIN DAUPHINOIS POTATOES

PAIRED WITH 2013 PETIT VERDOT, YIELD: 2 PORTIONS

STEAK INGREDIENTS:

¾ POUND TRI-TIP STEAK
2 TABLESPOONS FRESH GARLIC, CHOPPED
2 TABLESPOONS FRESH ROSEMARY, CHOPPED
¼ CUP OLIVE OIL
KOSHER SALT AND FRESHLY GROUND PEPPER

METHOD:

1. Mix the garlic, rosemary and olive oil together and place in a large ziplock bag.
2. Add the tri-tip pieces, squeeze the bag to mix the steak and marinade then close the bag, pressing out as much air as possible.
3. Refrigerate the steak for 12-24 hours to marinate.
4. Preheat the grill, and remove the steak from the bag. Season the steak with salt and pepper.
5. Grill for 8-10 minutes turning, as needed. Then remove steak tips from the grill and allow to rest 3-5 minutes before serving.
6. Serve immediately with sauce.

BORDELAISE SAUCE INGREDIENTS:

¼ CUP BUTTER
2 TABLESPOONS SHALLOT, MINCED
1 TEASPOON GARLIC, MINCED
1 CUP BEEF BROTH
1/3 CUP RED WINE
1 TABLESPOON WORCESTERSHIRE SAUCE
1 BAY LEAF
¼ TEASPOON THYME, FRESH, CHOPPED
1 TABLESPOON CORNSTARCH
2 TABLESPOONS COLD WATER
SALT AND PEPPER TO TASTE

METHOD:

1. Melt butter in a skillet over medium heat. Stir in the garlic and shallot, and cook until the shallot has softened.
2. Add the beef broth, wine, and Worcestershire sauce; season with the bay leaf and thyme, and bring to a simmer over medium-high heat.
3. Reduce the heat to medium-low, and continue to cook, uncovered until the sauce reduces slightly, about 30 minutes.
4. Dissolve the cornstarch in the cold water, and stir into the simmering sauce. Increase heat to a boil to thicken starch. Reduce heat again and season with salt and pepper, to taste.
5. Remove the bay leaf before serving.

Recipe by Chef Wendy Bennett

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GRATIN DAUPHINOIS INGREDIENTS:

2 POUNDS POTATOES, YUKON GOLD

1/2 GLOVE UNPEELED GARLIC

4 TABLESPOONS BUTTER

1 TEASPOON SALT

1/8 TEASPOON BLACK PEPPER

1 CUP GRUYERE CHEESE, GRATED

1 CUP MILK, BOILING

METHOD:

1. Preheat oven to 425°F.
2. Peel the potatoes and slice them 1/8 inch thick. Place in a bowl of cold water. Drain when ready to use.
3. Rub the baking dish with the cut garlic. Smear the inside of the dish with 1 tablespoon of the butter.
4. Drain the potatoes and dry them in a towel. Spread half of them in the bottom of the dish. Divide over them half the salt, pepper, cheese, and butter. Arrange the remaining potatoes over the first layer, and season them. Spread on the rest of the cheese and divide the butter over it.
5. Pour on the boiling milk. Set baking dish over heat and when simmering, set in upper third of preheated oven.
6. Bake for 20 to 30 minutes or until potatoes are tender, milk has been absorbed and the top is nicely browned.

Recipe Courtesy of Julia Child