



# CANNA'S FEAST



SEPTMBER 2015 CELLAR CLUB

## GRILLED COFFEE AND ANISE RUBBED RIBEYE STEAK WITH ASIAN-INSPIRED SESAME GINGER GLAZE

PAIRED WITH 2009 CABERNET SAUVIGNON, YIELD: 2 PORTIONS

### INGREDIENTS:

- 1½ POUNDS RIBEYE STEAK
- 1 TEASPOON GROUND DARK ROAST COFFEE
- 1 TEASPOON GROUND STAR ANISE
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON FRESHLY GROUND BLACK PEPPER

### METHOD:

1. Preheat the grill while preparing the seasoning mix by mixing the ground coffee, star anise, salt and pepper together in a small bowl.
2. Season both sides of the steak with the spice blend and allow to rest for 15-20 minutes at room temperature.
3. Grill for 8-10 minutes turning, as needed, and cooking to an internal temperature of 125°F. Then remove the steak from the grill onto a clean plate and allow to rest 3-5 minutes before serving.
4. Serve immediately with sauce.

## SESAME GINGER GLAZE

YIELD: APPROXIMATELY ½ CUP

### INGREDIENTS:

- ¼ CUP LOCAL HONEY
- 1½ TEASPOON FRESH GINGER, FINELY CHOPPED
- 1 TABLESPOON SOY SAUCE OR TAMARI
- 1 TABLESPOON TOASTED SESAME OIL
- 1 TABLESPOON RICE VINEGAR
- 1 TEASPOON CHILI-GARLIC SAUCE
- 2 TEASPOON CORNSTARCH
- 2 TEASPOON WATER

### METHOD:

1. In a small saucepan, whisk together the honey, ginger, soy sauce, sesame oil, vinegar, and chili-garlic sauce.
2. Place pan over medium heat and stir occasionally until it comes to a boil.
3. In a small bowl, mix cornstarch and water until combined.
4. Add cornstarch mixture to sauce and bring back to the boil to thicken.
5. Serve warm over grilled steak.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

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