



Grilled Top Sirloin with Roasted Red Pepper Chimichurri

SERVING 4

Truly, I struggle to pair a delicious steak with anything but a lovely Cabernet Sauvignon. They were made to go together. Here the steak is marinated simply to ensure the meat is tender and juicy, for all cooking styles. The chimichurri is a delicious balance of flavors, acid in the wine vinegar and lemon to brighten, sweet roasted red peppers, a fresh bite of chili and garlic, rounded by the sweet basil. When paired with the meat and a sip of wine, it's hard to dream of anything better.

Tasting notes - 2021 Rancho Pequeño Cabernet Sauvignon

The 2021 Rancho Pequeño, meaning "Little Ranch" in Spanish, is indeed a small vineyard parcel located in the Oakville region of Napa Valley. Showcasing an exquisitely deep purple hue that looks almost electric, this single-vineyard wine is bold. The bouquet is loaded with black and blue fruits, sweet and damp earth, Nag Champa incense, and pencil shavings. Moving onto the palate there is a depth of concentration that stimulates the senses, and a finish that leaves one wanting more.

Ingredients

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| 1 small shallot | 1 Tbsp lemon juice |
| 3 cloves garlic | ¼ cup extra virgin olive oil |
| 2 fresh red chili peppers | 4 Top Sirloin |
| 1 tsp sea salt | 2 tsp sea salt |
| 2 large roasted red peppers | ½ cup red wine vinegar |
| ½ cup chopped fresh basil | ¼ cup olive oil |
| 2 Tbsp red wine vinegar | ¼ cup lemon juice |

Directions

To prepare the steaks, rub both sides of each steak with sea salt and allow to rest while preparing marinade. In a resealable bag add vinegar, olive oil and lemon juice. Add the steaks and let marinate at least **2 hours or up to overnight**.

Finely chop the shallot, garlic, and seed, and dice the fresh chili peppers. Add to the bowl of a mortar and pestle, add the salt, and mash together to form a thick chunky paste. Finely chop the roasted red peppers and mix with the shallot garlic mixture, then add the basil, stirring with a small spatula to combine. Add the remaining ingredients to the mortar, one at a time, mixing constantly to form a loose and emulsified mixture.

To cook on the grill:

Brush a grill with oil and preheat to **500°F**.

Place the steaks on the pre-heated grill and cook to desired doneness using the chart. Remove the steaks from grill and rest, covered, for 5 minutes to allow the juices absorb and the meat to finish cooking.

To cook in the oven:

Preheat the oven to **375°F**.

Heat a frying pan over medium high heat, with a little oil in the pan. Remove meat from marinade and shake off any excess. Sear the steaks **1 to 2 minutes** per side, then place in the prepared oven to finish cooking to your preferred doneness. Check the steak with a thermometer for doneness, using the chart.

To serve, spoon chimichurri over the steak and enjoy.

Chimichurri will store in the fridge in an airtight container for up to **1 week**. The prepared steak will store in the fridge in an airtight container for up to **3 days**.

The following is for a **¾-inch** steak. Increase the cook time by **30 seconds per-side**, for every **¼-inch** of added thickness.

Steak Doneness	Grilling Time Per Side	Internal Temperature
Rare	2 minutes	120°F
Medium Rare	2 minutes 30 seconds	130°F
Medium	3 minutes	140°F
Medium Well	3 minutes 30 seconds	150°F
Well Done	4 minutes	160°F



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Cabernet Sauvignon

Vintage: 2021

Vineyard: Rancho Pequeño
91 points, James Suckling