

Cindy's Back Street Kitchen, St. Helena, CA
Big Beefy Cab Dish
paired with
2001 Mason Cellars Cabernet Sauvignon

Ingredients: (Serves 6)

6 – 12 oz. dry-aged (21 days) prime rib eye steaks (Don't mess around – get the best!)

1 BBQ grill with wood not charcoal fire – hot to medium hot
Malden or other sea salt, grey etc.
Fresh ground pepper

Season steaks with salt 30 – 45 minutes before grilling. Rest at room temperature.

Grill on hot grill. To judge if a grill is hot enough, you should be able to hold your hand over it for five seconds. Cook 2 minutes per side turning once. Cook rare or longer, if you must. As you pull steaks off grill, liberally grind fresh ground black pepper over them.

Potatoes and Onions:

18 small flavorful yellow fleshed potatoes quartered
2-3 stalks rosemary or thyme
2-3 cloves garlic
sea salt
pepper
2 – 3 T. olive oil

Cipollini onions or other sweet onions:

Peel cipollinis or thickly slice sweet onions
1 T. sugar
3 T. olive oil
2 T. balsamic vinegar

Combine and put in shallow roasting pan. Put in oven when the potatoes are half done.

With this dish you could serve steamed asparagus or broccoli. A salad afterwards would be nice – really peppery green like arugula and watercress with a dressing of 1 part lemon juice and 3 parts olive oil.

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