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Spice Rubbed Skirt Steak with spiced Herb Butter
paired with
Falcor Wines 2005 Syrah, Napa Valley

Serves 4

For Spice Rub : 3/4 cup ancho chile powder
2 tablespoons dry thyme
2 tablespoons dry Mexican oregano
1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon dry marjoram
1 tablespoon ground black pepper
yields 1 1/4 cups rub

Combine all ingredients and set aside in a clean, covered container.

For spiced herb butter: 1/4 cup spice rub
1 pound unsalted butter, room temperature
1 bunch Italian Parsley, chopped
1 bunch chives, chopped
salt and pepper to taste

Place butter in a mixing bowl and add all ingredients. Using a wooden spoon, whip all ingredients together until completely incorporated. Season with salt and pepper and set aside.

For Skirt Steak : 4 - 8 ounce portions skirt steak

Season skirt steaks with salt and pepper and evenly coat with dry rub. Cook on a hot grill until desired doneness is achieved. Slice across grain, spread with herb butter, and serve.