

***Mustards Grill***  
*presents*  
***Grilled Ribeye with Anchovie & Paprika Butter***  
*paired with*  
***Falcor Vineyards 2002 Cabernet Sauvignon***

***Ingredients:***

4 each. ribeye steaks  
1 bunch oregano, leaves only, minced  
8 anchovie filets, pasted  
6 shallots peeled and minced fine  
2 tbsp – 3 tbsp paprika  
6 oz. butter  
½ cup olive oil  
3 tbs fresh ground white pepper  
Marinated olives  
½ red onion, sliced thinly  
1 sweet red bell pepper, sliced thinly and sautéed in butter/olive oil

Marinate 2 – 3 hours in olive oil, oregano, shallots, and white pepper.

Mix paprika with half of butter and chill until firm.

Mix anchovie paste with half of butter and chill until firm.

Grill quickly on both sides, to requests.

Serve with dollop of anchovie butter and paprika butter and marinated olives, red onions and sweet red bell peppers.

Serve with asparagus

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