

# ***STEAK AND POTATOES “TRUCK STOP DELUXE”***

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## ***2006 LAMBORN FAMILY VINEYARDS CABERNET SAUVIGNON***

**SERVES:** 6

**INGREDIENTS:**

6 (14- TO 16-ounce) dry-aged prime Angus New York strip steaks  
1 tablespoon Maldon flake salt or other sea salt

**Chipotle Marinade**

2 chipotle chiles in adobo sauce, drained  
2 cloves garlic  
3 tablespoons tomato juice  
½ cup extra virgin olive oil  
¼ cup tamari soy sauce  
2 tablespoons sherry vinegar  
½ bunch basil, chopped  
½ bunch oregano, chopped  
1 ½ teaspoons freshly ground white pepper  
¾ teaspoon salt

**Red Wine Butter Sauce**

1 cup Merlot or Cabernet Sauvignon  
2 bay leaves  
½ teaspoon freshly ground black pepper  
½ teaspoon salt  
½ cup butter, cut into small pieces  
2 tablespoons minced chives  
1 tablespoon minced tarragon

**METHOD:**

Liberalily sprinkle both sides of the steaks with the sea salt, cover and refrigerate for a least 3 hours and up to 24 hours

To make the marinade, put the chiles and garlic in a blender or processor and puree until well mixed and smooth. Add the tomato juice, olive oil, tamari, vinegar, basil, oregano, pepper, and salt and puree until well mixed and smooth. Dip the steaks in the marinade to coat them (don't soak them in it), place in a nonreactive dish, cover, and refrigerate for 3-4 hours (alternatively, you can omit the marinating and instead baste the steaks with the marinade as you grill them.)

To make the sauce, combine the wine, bay leaves, salt, and pepper in a nonreactive saucepan and bring to a boil over high heat to reduce. When the pan is almost dry, remove from heat, discard the bay leaves and beat in the butter, whisking constantly so it doesn't "break." If the butter does separate, add a few drops of cold water to bring the sauce back together, and don't let it get too hot. Strain the sauce through a fine-mesh sieve placed over a bowl, then fold in the chives and tarragon. Taste to see if it needs more salt. Keep warm until needed.