



# Total Locals Club

Recipes for pairing with Total Locals  
Club April 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Romanian Steak with Spring Onions

Pair with 2010 Peterson Petite Sirah or 2009 Atrea Old Soul Red

Adapted from *The Mile End Cookbook* (Clarkson Potter)

Serves 4

### Ingredients:

- 3 Tbs paprika
- 1/4 cup plus 1/3 cup extra virgin olive oil
- 3 sprigs rosemary
- 6 garlic cloves, peeled and halved
- 1, 2-pound skirt steak, cut into 4 equal-sized pieces
- 2 bunches scallions, divided
- 1/4 cup chopped flat-leaf parsley
- 3/4 cup canola oil, divided
- Kosher salt
- Freshly ground black pepper
- Zest and juice of 1 lemon

### Marinate Steaks

Combine paprika, 1/4 cup olive oil, rosemary, 4 cloves garlic and steak in glass baking dish. Toss to coat, cover and marinate in refrigerator at least 3 hours or overnight.

### Make Scallion Sauce

1. Trim roots from 1 bunch of scallions. Blanch in boiling water for 30 seconds, plunge in ice water and drain again.
2. Chop blanched scallions and add to food processor with remaining garlic, parsley and lemon zest. Pulse 5 times. With processor running, add 1/3 cup olive oil and 1/4 cup canola oil in slow stream until creamy, loose sauce forms. Season with salt and lemon juice to taste.

### Cook Steaks

1. Working in 2 batches, heat 2 TBs remaining canola oil in a large skillet over high heat. Remove steaks from marinade, season with salt and pepper and cook 3-4 minutes per side. Let steaks rest 5 minutes
2. Drain all but 1 TB fat from skillet and char scallions, 2 minutes per side. Slice steak against grain; serve with sauce and charred scallions.

