



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2013 Selections

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Blue Cheese Creamed Spinach with Peppered Rib-Eye Steaks

Pair with 2011 Bedarra Bonfire

Serves 4

For the creamed spinach:

- 1 1/2 tablespoons olive oil
- 1 cup finely chopped yellow onions
- 1 pound fresh baby spinach
- 3/4 cup heavy cream
- 3 ounces blue cheese, such as Maytag
- Kosher salt and freshly ground black pepper

For the steaks:

- Four 12-ounce boneless rib-eye steaks (about 1 inch thick)
- Kosher salt
- 2 tablespoons coarsely cracked black pepper (use a mortar and pestle or crush under a heavy skillet)
- 1/4 cup olive oil

To make the creamed spinach:

Heat a large saucepan over medium-high heat. Add the olive oil, then add the onions and cook, stirring often, for about 3 minutes, or until translucent. Add the spinach a handful at a time and sauté for 2 to 3 minutes, or just until it wilts. Transfer the spinach to a sieve and press firmly to remove as much liquid as possible.

Add the cream to the saucepan, bring to a simmer over high heat, and simmer for about 2 minutes, or until slightly thickened. Stir in the spinach. Coarsely crumble half of the blue cheese over the spinach and toss to coat. Season lightly to taste with salt and pepper. Keep warm over very low heat.

To cook the steaks:

Place a wire rack on a rimmed baking sheet. Sprinkle the steaks with salt and the cracked pepper, pressing the seasonings into the meat. Heat two large, heavy skillets over high heat. Add 2 tablespoons of olive oil to each skillet, then add 2 steaks to each skillet and cook for about 4 minutes per side, or until the meat feels only slightly resilient when touched with a fingertip (for medium-rare preparation). Transfer to the wire rack and let rest for 3 minutes.

Place the steaks on four dinner plates and spoon the creamed spinach alongside. Sprinkle with the remaining blue cheese and serve.

