



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2014 Selections

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707. 857.4900

Flank Steak Tortillas with Onion Relish and Horseradish Cream

Makes 8-10. Pair with Gunfighter Pine Mountain Cab

Horseradish Cream

- 1/4 cup of prepared horseradish or 1 cup finely grated peeled fresh horseradish root (about 4 ounces)
- 1 8-ounce container sour cream (or crème fraîche)
- 1/4 cup white wine vinegar
- Coarse kosher salt

Onion Relish

- 1 1/2 pounds red onions thinly sliced
- 2 cups dry red wine
- 2 tablespoons honey
- 1 tablespoon chopped fresh thyme
- 2 tablespoons red wine vinegar

Steak & Tortillas

- 10 flour tortillas
- 1 2-3 lb. Flank Steak
- 1/2 cup tequila
- 1/2 cup freshly squeezed lime juice
- 1/4 cup olive oil
- 1 tablespoon ancho chili powder
- Kosher salt and black pepper
- Fresh cilantro sprigs

For horseradish cream:

Mix first 3 ingredients in small bowl to blend. Season to taste with kosher salt. (Can be prepared 1 day ahead. Cover and refrigerate.)

For onion relish:

Combine onions, wine, honey, and thyme in large skillet. Bring to boil. Reduce heat to medium-low and simmer uncovered until wine is almost absorbed, stirring occasionally, about 45-55 minutes. Mix in red wine vinegar. Simmer 10 minutes to blend flavors, adding water by tablespoonfuls to moisten if relish is dry and stirring often (onions will still be slightly crunchy). Season to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate. Before using, rewarm over medium heat until just warm, adding more water by tablespoonfuls if relish is dry.)

For tortillas:

Put the steak in a nonreactive dish and pour over the tequila, lime juice and olive oil. Turn to coat. Add the chili powder, and use your hands to work it into the meat. Let stand about 1 hour.

Preheat the grill to high. Remove the steak from the marinade and season with salt and pepper. Grill, covered, turning once, 3 to 4 minutes per side for medium rare. Transfer steaks to cutting board and let rest 5-10 minutes. Thinly slice steaks crosswise. Divide steak slices among tortillas. Top with onion relish, then spoonful of horseradish cream. Garnish with cilantro sprigs.

Grill the tortillas to warm them or wrap them in foil and place in preheated 350 degree oven until heated through for 10 minutes or wrap in a damp paper towel and warm in microwave for 30 seconds.

