



Total Locals Club

Recipes for pairing with Total Locals
Club October 2017 Selections

www.localstastingroom.com
707. 857.4900

Grilled Steaks with Arugula, Pecorino Pepato & Tomato Vinaigrette

Makes 4 servings. Pair with 2014 Denier Handal "Don Angelo" Sangiovese/Sagrantino.

Ingredients:

4 12oz New York Strip Steaks
4 T olive oil
salt and pepper to taste
6 cups Arugula or Raddichio
8 oz Pecorino Pepato

Tomato Vinaigrette

8oz chopped tomatoes, fresh or canned
1 shallot, chopped
1 garlic clove, crushed
1 1/2 Tablespoon red wine vinegar
3 Tablespoons olive oil
salt and pepper to taste

Preparation:

1. Brush olive oil on each side of steaks; Season liberally with salt and pepper
2. Grill steaks 4-5 minutes each side for medium rare or double for medium well.
3. Transfer steaks to board, tent loosely and rest 5 minutes before slicing.
4. Shave Pecorino and set aside.
5. Toss Arugula or Radicchio in tomato vinaigrette and lay out on platter.
6. Slice steaks and lay over lettuces. Sprinkle with cheese. Serve.

Mix ingredients together and whisk until well blended. Chill if not using immediately.

