



Grilled Lone Star Skirt Steak with Padrón Peppers and Chimichurri and Amici Cellars Cabernet Sauvignon Napa Valley

The juicy, smoky steak and peppers with the bright acidity of the chimichurri are a perfect match for Amici Cabernet Sauvignon's wild berry aromas, smooth tannins and flavors of dark fruit and toffee.

Serves 4

Fennel Spice Rub:

2 Tbsp fennel seeds
1 Tbsp coriander seeds
1 tsp white peppercorns
1 tsp salt

Heat a stainless steel sauté pan over high heat until very hot. Add the spices to the hot pan and toast until golden and just beginning to smoke. Remove the spices from the pan and cool slightly. When cool, grind the mixture with a mortar and pestle or spice grinder.

Skirt Steak and Padrón Peppers:

2 lbs. skirt steak, trimmed
3 Tbsp olive oil

8 oz Padrón peppers, or similar mild to medium-hot pepper
2 Tbsp extra virgin olive oil
1 Tbsp coarse sea salt

Build a fire with mesquite or hardwood-based charcoal, or preheat a gas grill on high and preheat for at least a half hour. Drizzle the olive oil over the steak, then generously rub with the fennel spice (you may have leftover spice mixture). When fire is hot, grill the steak until charred, approximately 3 minutes, and turn. Meanwhile, toss the peppers with the olive oil and sea salt, and place directly on the grill, cooking for about one minute on each side; they should be lightly charred and just done, retaining a bit of a crunch. By this time the steak will be done. Arrange the steak and peppers on a platter alongside the chimichurri. Serve with *Amici Cellars Cabernet Sauvignon*.

Chimichurri:

½ cup water
1 tsp kosher salt
10 garlic cloves, peeled
1 cup Italian parsley, packed
1 cup oregano, leaves picked, packed
½ tsp red pepper flakes
¼ cup red wine vinegar
½ cup extra virgin olive oil

Heat the water to boiling and add the salt. Dissolve and set aside to cool. Mince the garlic and place in a small bowl. Mince the parsley and oregano and add to the bowl. Add the red pepper flakes, red wine vinegar and olive oil. Slowly whisk in the salted water. The chimichurri is best when prepared at least six hours in advance.