

DRY RUB ROASTED NEW YORK STRIP STEAK WITH CHIMICHURRI SAUCE AND COUSCOUS SALAD WITH CRISPY VEGETABLES

PAIRED WITH RESERVE CABERNET SAUVIGNON | YIELDS 8 PORTIONS

STEAK INGREDIENTS

- 5-8 lb. Striploin Roast
- 1/3 cup Kosher Salt
- 3 tablespoons Dry Mustard
- 4 teaspoons coarsely ground Black Pepper
- 1 tablespoon Garlic Powder
- 1 tablespoon Onion Powder
- 2 teaspoons dried Thyme, crushed
- 2 teaspoons dried Oregano, crushed
- 2 teaspoons ground Coriander
- 2 teaspoons ground Celery Seed
- 1/4 cup Brown Sugar
- 3 tablespoons Olive Oil

METHOD

1. Heat the oven to 425° F. Line a roasting pan with foil and place a roasting rack on top of the foil in the pan.
2. In a small bowl combine the salt, mustard black pepper, garlic powder, powder, thyme, oregano, coriander, celery seed and brown sugar. Reserve.
3. Rub olive oil on all sides of the roast then season the roast on all sides with the spice rub mixture.
4. Place the roast in the prepared pan and place in the pre-heated oven. Roast the meat in the pre-heated oven for 15 minutes.
5. Reduce the oven temperature to 225° F and continue roasting for about 2 1/2 to 3 hours longer, or until done as desired. For medium-rare, the beef should register from 135° F to 140° F on a meat thermometer in the thickest part of the roast.
6. Remove the roast from the oven. Tent the roast loosely with foil and let it rest for 20 minutes before slicing.
7. Serve with Chimichurri Sauce.

CHIMICHURRI SAUCE

- 2 cups fresh Italian Parsley leaves
- 4 each Garlic Cloves, peeled and smashed
- 1/4 cup fresh Oregano Leaves
- 1/4 cup Red Wine Vinegar
- 1/2 teaspoon Red Pepper Flakes
- 1/2 teaspoon Kosher Salt
- 1/8 teaspoon freshly ground Black Pepper
- 1 cup extra-virgin Olive Oil

METHOD

1. Places parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper in a food processor and blend for 1 minute.
2. With the food processor running, add oil in a steady stream. Do not over blend or the sauce will be bitter.
3. Serve or store in refrigerator for up to one week. *Yields 2 1/2 cups*

COUSCOUS SALAD WITH CRISPY VEGETABLES

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COUSCOUS INGREDIENTS

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| 1 cup Couscous | 1 each Lemon, zested and juiced,
(about 3 tablespoons) |
| 1¼ cups Boiling Water | 1 tablespoon Honey, warmed |
| ¼ cup Cilantro, finely chopped | ½ teaspoon Chili Powder |
| ½ cup Italian Parsley, finely chopped | ½ teaspoon ground Cumin |
| ½ each English Cucumber, diced | ½ cup Feta Cheese, diced small |
| ¼ cup Red Onion, small dice | Salt and Pepper to taste |
| 15 each Grape Tomatoes, cut in ½ | |
| ¼ cup extra-virgin Olive Oil | |

METHOD

1. Put the couscous in a large bowl and pour the boiling water over it. Cover with a lid or a foil and set aside for 5 minutes. Then remove the lid and fluff with a fork. Spread the cous cous out on a baking tray lined with parchment paper so it can cool before proceeding. Place the couscous in the refrigerator, if needed.
2. After cooling, place the cous cous in a large bowl and combine with the finely chopped herbs.
3. Add the cucumber, onion, tomatoes and lemon zest.
4. Whisk together the lemon juice, olive oil, honey, chili powder, and cumin, then toss this dressing with the couscous.
5. Add the diced feta and stir gently. Taste the salad and season generously with salt and pepper.
6. Serve immediately, or refrigerate until ready to serve. Store leftovers in a covered container for up to 5 days.