

SLOW ROASTED PEPPERCORN TRI-TIP WITH FIG JAM AND CARAMELIZED ONION MASHED

PAIRED WITH 2019 PRIMITIVO | YIELDS 6 PORTIONS

ONION MASHED POTATOES

- 1¼ lb Yellow Onions, julienned
- 2 oz Olive oil
- 2 lb Potatoes, waxy, like red or Yukon
- ½ cup Whole Milk
- 2 oz Butter, cut into pieces
- ½ tsp Kosher Salt
- ¼ tsp freshly ground Black Pepper

1. Heat a large shallow pan over medium heat. Add the olive oil and onions and a large pinch of salt.
2. Stir the onions to coat with oil and the salt then do not stir for 8-10 minutes. Stir occasionally while allowing the onions to develop a brown color and become soft. Over stirring makes the onions mushy and not caramelized. Take your time. This will take about 35-40 minutes to get them brown, soft (not mushy) and sweet.
3. Meanwhile, wash and cut the potatoes into uniform ½-inch pieces.
4. Place into a large pan and cover with cold water by at least 1-inch above the potatoes. Add 2 teaspoons of salt to the water.
5. Cover, set over high heat and bring to a boil.
6. Once boiling, remove the lid, decrease the heat to maintain a simmer and cook until the potatoes can easily be crushed with a fork, approximately 15 minutes.
7. Drain the potatoes in a colander then return to the pot.
8. Add the milk, butter, salt and pepper into the potatoes. Mash with a potato masher or whisk.
9. Taste and adjust the seasoning. Serve.

BEEF TRI-TIP

- 3½ pounds Beef Tri Tip, Choice Grade, Trimmed
- ½ tsp Black Peppercorns, crushed
- 1 tsp Pink Peppercorns, crushed
- 2 tsp Kosher Salt

1. Preheat oven to 250°F.
2. Combine the black peppercorns, pink peppercorns and salt in a small bowl.
3. Coat the beef with the seasoning mixture, then place on a roasting rack on a sheet pan.
4. Place the beef in the oven and roast until the internal temperature is 128°F.
5. Remove the beef from the oven, tent with foil and rest for 20 minutes minimum.
6. Slice the meat across the grain and serve.

FIG JAM

- ½ cup Mission Figs, diced
- ¾ cup Balsamic Vinegar
- 1 cup Red Wine
(pinot noir, red table wine or cabernet)
- 4 cups Sugar

1. Combine the figs, vinegar and wine and cook over medium heat for 30 minutes and reduced by ¼.
2. Add the sugar and cook over medium low heat until slightly thick. Mixture will thicken when cooled.
3. Keeps under refrigeration for 2 months.
4. Serve over grilled or roasted meat or cheese.
Yields 3 cups.