

## ROAST BEEF WITH SEARED GREENS, SPICED WALNUTS, AND GORGONZOLA CHIMICHURRI

PAIRED WITH 2018 CABERNET SAUVIGNON SLIDE MOUNTAIN | YIELDS 6 SERVINGS

### ROAST BEEF

4-5 lb Top Sirloin, Eye of the Round or Striploin  
Kosher Salt & freshly ground Pepper

1. Allow the roast to sit at room temperature for up to 2 hours to raise the temperature of the meat to close to room temperature.
2. Preheat the oven to 250°F.
3. Season roast all over with salt and pepper then place the roast on a roasting rack over a sheet tray and place in the preheated oven.
4. Cook to an internal temperature of 125 to 130°F then remove from the oven.
5. Tent the roast lightly with aluminum foil and allow to rest for ½ hour to 45 minutes.
6. Don't skip! The roast will continue to cook after it's removed from the oven.
7. Slice thin and serve immediately with pan seared greens, Gorgonzola chimichurri and spiced walnuts.

### SWEET SPICED WALNUTS

2 cups Walnut Pieces  
¼ cup Pure Maple Syrup  
4 oz Brown Sugar  
½ tsp Cayenne Pepper  
¼ tsp ground Ginger  
¼ tsp ground Cinnamon  
½ tsp Kosher Salt  
¼ tsp freshly ground Black Pepper

1. Preheat the oven to 350°F. Spread the walnuts in an even layer on a sheet tray.
2. Place in the oven and bake for 5 minutes then stir the walnuts to ensure even roasting.

### GORGONZOLA CHIMICHURRI

2 cups fresh Italian Parsley leaves  
4 each Garlic cloves, peeled and smashed  
2 tbsp fresh Oregano Leaves, (or 2 tsp dry)  
¼ cup Red Wine Vinegar  
1/2 tsp Red Pepper Flakes  
1/2 tsp Kosher Salt  
1/8 tsp freshly ground Black Pepper  
1 cup Extra-virgin Olive Oil  
2 tbsp Gorgonzola Cheese, crumbled

1. Place 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 while adding the oil or sauce will be bitter.
3. Gently stir in Gorgonzola cheese right before serving. Recipe yields 2½ cups.

3. While the walnuts are roasting, pour the maple syrup into a large bowl.
4. In a separate small bowl, whisk together the sugar, cayenne pepper, ginger, cinnamon, salt, and black pepper. Set aside.
5. Once the walnuts are toasted, remove them from the oven and immediately add the hot walnuts to the maple syrup and toss to coat then add the spice mixture and stir to coat the nuts evenly.
6. Cover the sheet tray with parchment paper and spread the nuts out so they are not touching. Cool completely before serving. Recipe yields 2 cups.