

GRILLED HOP CRUSTED STEAK WITH SMOKY TOMATO AND BALSAMIC RELISH

PAIRED WITH 2020 ÉLE'RIVAGE | YIELDS 4 STEAKS

STEAK INGREDIENTS

4 Steaks, 12 oz. (Ribeye, NY, Tri-Tip)

Cascade Hop Rub

Smoky Tomato & Balsamic Relish

1. Pat the steak dry with paper towels. Coat both sides of the steak with the hop rub, pressing it into the meat. Let the steak sit at room temperature for about 20-30 minutes to allow the flavors to penetrate.
2. Preheat a grill to medium-high heat. Grill the steak to the desired doneness, flipping once during cooking. Use a meat thermometer to ensure accurate cooking (130°F for medium-rare).
3. Remove the steak from the grill and let it rest for 5-10 minutes before slicing. This will allow the juices to redistribute throughout the meat.
4. Serve with the Smoky Tomato and Balsamic Relish.

CASCADE HOP RUB

2 tbsp Cascade Hop Flowers, dried,
preferably whole

1 tbsp Smoked Paprika

1 tbsp Garlic Powder

1 tbsp Onion Powder

2 tsp Kosher Salt

1 tsp freshly ground Black Pepper

1 tsp Brown Sugar

½ tsp ground Cumin

½ tsp ground Coriander

½ tsp Cayenne Pepper

1. Crush the whole hops lightly with your hands to break them into smaller pieces.
2. In a small bowl, combine the crushed hops, smoked paprika, garlic powder, onion powder, salt, black pepper, brown sugar, cumin, coriander, and cayenne pepper.
3. Stir mixture until all the ingredients are well blended.
4. Store rub in an airtight container until needed. Recipe yields ¼ cup.

SMOKY TOMATO AND BALSAMIC RELISH

PAIRED WITH 2020 ÉLE'RIVAGE | YIELDS 2 CUPS

INGREDIENTS

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| 4 ripe Roma or San Marzano Tomatoes, diced | 2 tablespoons Vegetable Stock |
| 1/3 cup Roasted Red Bell Pepper | 1 tablespoon Honey or Agave Syrup |
| 1 tablespoon Olive Oil | 2 tablespoons Balsamic Vinegar |
| 1/3 cup Red Onion, finely chopped | 1 teaspoon ground Cumin |
| 2 cloves Garlic, minced | 1 teaspoon Smoked Paprika |
| 2 Chipotle Peppers in Adobo Sauce, finely chopped (adjust to taste) | Salt and freshly ground Black Pepper, to taste |
| 1 tablespoon Tomato Paste | 1 tablespoon fresh Parsley, chopped |

METHOD

1. Dice the tomatoes and roasted red bell peppers into small pieces.
2. Finely chop the chipotle peppers.
3. Heat the olive oil in a large skillet over medium heat.
4. Add red onion and cook until it softens, about 3-4 minutes.
5. Add the bell peppers and garlic, and cook for another 5 minutes until the peppers begin to soften.
6. Stir in the diced tomatoes, chipotle peppers, tomato paste and vegetable stock.
7. Cook for 5 minutes, allowing the tomatoes to break down slightly.
8. Add the balsamic vinegar, honey, ground cumin, smoked paprika, salt, and black pepper.
9. Stir well, then reduce the heat to low and let the mixture simmer for about 10 minutes. Stir occasionally.
10. Stir in the fresh parsley. Taste the relish and adjust the seasoning, as needed.
11. Keep warm for serving or cool and store in the refrigerator for up to 4 days. Serve with the Grilled Hop Crusted Steak.