

GRILLED RIBEYE

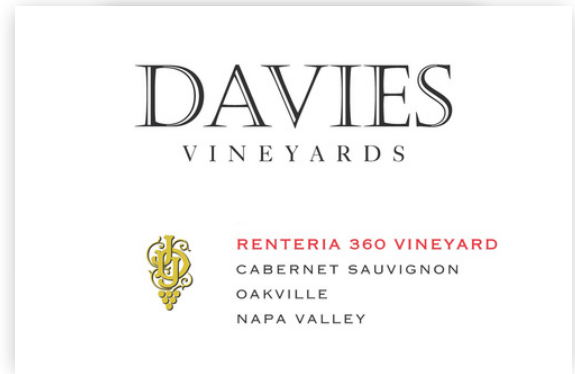
*Recipe by Davies Vineyards,
Hospitality Manager, Rimple Nayyar*

PAIR WITH:

"RENERIA 360 VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

2 one-inch thick rib-eye steak
2 tablespoon extra virgin olive oil
Kosher salt
Coarse ground black pepper
½ teaspoon paprika
1 medium shallot, finely diced
2 cloves garlic, minced
1 tablespoon butter
2 cup heavy cream
4 oz. grated Vella Dry Jack Cheese
(Substitute aged Comte' or Piave)
Salt/Black Pepper to taste



PREPARATION

- Bring the steaks to room temperature, about 30 to 45 minutes.
- Mix paprika with olive oil and rub the steak all over.
- Liberally coat the steak with kosher salt and pepper and set aside.
- Rub the grates of the grill with a bit of grapeseed oil.
- Heat a gas or charcoal grill to high (about 450°F to 550°F). When the grill is ready, place the steak on the grates and cover the grill.
- Grill undisturbed until the steak is lightly charred on the edges, about 4 to 5 minutes.
- Flip and grill for about 4 minutes more with the cover on.
 - To check for doneness, use an instant-read thermometer; it should register between 125°F and 130°F for medium rare. Or the old fashioned way, use your finger to press on the meat. It should be firm around the edges but still give in the center.
- Transfer the steak to a cutting board and let it rest for at least 8-10 minutes.
- While the rib-eye is grilling, sauté shallots and garlic in butter for about 2-3 minutes on medium heat until softened.
- Add heavy cream and bring to a boil. Reduce heat and simmer the cream until reduced by about half.
- Remove from heat and stir in the cheese until melted.
- Add salt and pepper to taste. If the sauce thickens up, add a bit of beef stock.
- Slice rib-eye and serve with wilted spinach, polenta cakes (above) and Vella Dry Jack/cream sauce