

STEAK & POTATO BITES

*Submitted by
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Wine Club & Special Events Manager,
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PAIR WITH:

"ST. HELENA"
CABERNET SAUVIGNON



INGREDIENTS

STEAK AND POTATOES

1½ pound small red or yellow potatoes

2 medium sized filet mignon

Bearnaise sauce (see recipe below)

Salt and pepper Chives for garnish, optional

BEARNAISE SAUCE

- **Courtesy of Tyler Florence**

¼ cup chopped fresh tarragon leaves

¼ cup champagne vinegar

¼ cup dry white wine 3 egg yolks

1 stick butter, melted Salt & pepper

PREPARATION

- Start by making the bearnaise reduction. In a small saucepan, combine the tarragon, shallots, vinegar and wine over mediumhigh heat. Bring to a simmer and cook until reduced by half. Remove from heat and set aside to cool.
- Blend yolks and bearnaise reduction together. With the blender running, add 1/3 of the butter in a slow steady stream. Once it emulsifies, turn the blender speed up to high and add the remaining butter. Season with salt and pepper and set aside in a warm spot to hold the sauce.
- Salt and pepper steaks well on all sides and let rest to come to room temperature for 10 minutes.
- Fill a pot of water and add small red potatoes, no need for washing or peeling. Bring to boil, reduce heat and simmer for 15 minutes. Drain and let cool.
- Preheat BBQ and grill the steak about 5 minutes per side or until desired doneness. Let rest for 5 minutes while potatoes cool enough to handle.
- Slice potatoes in ½-inch slices. Cut steak into thin slices and lay a slice on each potato slice.
- Drop a small spoonful of Bearnaise Sauce on each potato steak stack and garnish with chives if desired.
- Serve immediately.