

TERRA D'ORO

REVERSE SEARED RIBEYES IN A ZINFANDEL MUSHROOM SAUCE

SERVE WITH TERRA D'ORO ZINFANDEL

INGREDIENTS

- 2 Boneless Ribeyes
- 4 Cups Portobello Mushrooms, Sliced
- 2 Shallots, Diced
- 4 Cloves Garlic, Thinly Sliced
- 3/4 Stick Butter
- 2 Tbsp All Purpose Flour
- 1 Tbsp Worcestershire Sauce
- 1.5 Cups Beef Broth
- 2 Cups Terra D'Oro Zinfandel
- Rosemary
- Thyme
- Salt, Pepper & Garlic

INSTRUCTIONS

1. Preheat Grill to 220F
2. Season steaks with salt, pepper, and garlic using olive oil as a binder.
3. Smoke the steaks until 110F internal temperature.
4. While the steaks are smoking, prepare the sauce by slicing the vegetables.
5. Preheat a cast iron skillet to a high heat. Sear the ribeyes about 1 minute each side. Remove and let rest.
6. Using the same cast iron, add in garlic, shallots, and mushrooms at a medium temp.
7. Once they start to brown, add in 1 tbsp Worcestershire Sauce.
8. Once browned, add 1 cup of Terra D'Oro Zinfandel. Continue to cook then remove from skillet.
9. Add in 3 tbsp butter rosemary and thyme. Baste steaks at a low temp for about 30 seconds. Let rest.
10. Form a roux by adding 3 tbsp flour and stir until smooth. Add 1 cup Zinfandel, followed by 1 cup beef broth. Bring to a simmer and fold in mushrooms.
11. Slice steaks and serve in sauce with fresh thyme.
12. Pairs perfectly with more Zinfandel 🍷

