

Featured Recipe



**BLUESY GRILLED
NEW YORK STEAK**

To pair with
2012 BLUES CUVÉE

by *Christina Meraz*
Longoria Tasting Room Lead

Serves 2 people

Ingredients

2 NEW YORK CUT STEAKS
1/2 CUP OF LONGORIA 2012 BLUES CUVÉE
2 TABLESPOONS BLACKBERRY PRESERVES
2 TEASPOONS FRESH ROSEMARY
SALT
PEPPER

Method

To make the marinade, combine the Blues Cuvée, rosemary, and blackberry preserves in a bowl and whisk together.

Place the steaks in a baking dish and pour the marinade over the steaks. Cover the dish and let marinate in the refrigerator for at least two hours, turning the steaks over halfway through.

Heat up the grill.

Sprinkle the steaks with salt and pepper, to taste.

Place the steaks on the grill and cook to desired doneness, turning them over halfway through cooking.

Enjoy your steaks with a nice glass of Blues Cuvée.