

Featured Recipe



RIBEYE STEAK WITH SAUTÉED MUSHROOMS

**To pair with
2010 LONGORIA PINOT
NOIR,
FE CIEGA VINEYARD**

Serves 2 people

Ingredients

RIBEYE STEAK (1 LARGE 16-20 OZ STEAK TO SHARE OR 2 8-10 OZ STEAKS), 1-1 ½ INCHES

THICK

STEAK SEASONING (SNYDER'S SEASONING RECOMMENDED, BUT ANY WILL WORK)

8 OZ FRESH MUSHROOMS, SLICED

OLIVE OIL

¼ TSP FRESH ROSEMARY, MINCED

Method

Place steak(s) on a plate and season both sides with the dry rub. Then drizzle both sides with the olive oil. Let them sit for 10-15 minutes.

Heat a large skillet on medium high heat. Add the steak(s) to the skillet and fry until cooked to preferred doneness. A medium rare steak will take about 5 minutes per side. Transfer cooked steak(s) to a plate to rest.

Reduce heat under the same skillet, to medium heat. If the pan is dry, add a couple of tablespoons of olive oil to lightly coat the bottom of the pan. Scrape the brown bits from the bottom of the pan. Add the mushrooms and rosemary to the pan. Sautee for about 5 minutes, or until the mushrooms are tender.

Plate the steak(s) topped with the sautéed mushrooms. Finish plate off with some roasted veggies, if desired.

Serve with a 375ml bottle of Longoria 2010 Pinot Noir, Fe Ciega Vineyard