

CACAO AND WARM SPICE RUBBED ENTRECÔTE OF BEEF WITH BING CHERRY GLACÉ AND BLUE CHEESE AND TOASTED WALNUT RISOTTO

PAIRED WITH 2016 CABERNET SAUVIGNON | YIELDS 2-4 PORTIONS

RUB INGREDIENTS

- 2 tablespoons Cacao Nibs
- 2 tablespoons Kosher Salt
- 2 tablespoons Brown Sugar
- 1 teaspoon Freeze-dried Shallots
- 2 teaspoons Aleppo Chili Flakes
- 1 teaspoon Ground Cumin
- 1/2 teaspoon Mustard Powder
- 1/2 teaspoon Ground Black Pepper
- 1/2 teaspoon Chili Powder
- 1/2 teaspoon Ground Allspice
- 1/4 teaspoon Ground Ginger

METHOD

1. Place the first four ingredients in a food processor and pulse until it is powdery.
2. Transfer the mixture to a bowl and add the remaining ingredients. Whisk together until fully blended.
3. Rub on meat for grilling, roasting or slow cooking, at least an hour before cooking or overnight for maximum flavor development.
4. This may be stored in an airtight container for up to four weeks.

STEAK INGREDIENTS

- 2 pounds Boneless Beef Rib Eye Steak,
2 1/2 inches thick
- 4 tablespoons Grapeseed or Vegetable Oil
- 3 tablespoons Unsalted Butter
- 1 Garlic Clove, lightly crushed
- Flaky or Coarse Sea Salt

METHOD

1. Preheat the oven to 400°F. Rub 1/4 cup of the spice rub blend all over the steak, including the sides. Allow to rest, covered with plastic wrap or parchment paper at room temperature for about 2 hours.
2. Heat 2 tablespoons oil in a large, ovenproof skillet (preferably cast iron) over high heat.
3. When the oil begins to shimmer, place steak in the skillet (it will smoke a lot!) Sear steak for 1 minute and turn and sear for 1 minute on the opposite side.
4. Remove the pan from heat and add the butter and garlic. Tip the pan and use a spoon to baste the steak with the butter for 1 minute. Turn steak and repeat.
5. Place pan in preheated oven and continue cooking until center of meat reaches 125°F about 15 minutes.
6. Remove pan from oven, transfer to a roasting rack on a sheet tray and tent with foil to rest for 15 minutes.
7. Slice steak and sprinkle with salt before serving with the risotto and cherry glaze.

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GLACÉ INGREDIENTS

- 1 cup Pitted Bing Cherries, frozen, fresh or canned (juice drained)
- 1/3 cup Sugar, granulated
- 1/2 cup Water, divided
- 1 1/2 tablespoons Cornstarch
- 1 tablespoons Lemon Juice, fresh
- Kosher Salt & White Pepper to taste

METHOD

1. In a medium saucepan, combine cherries, sugar and 3 oz. water.
2. Heat over medium-high heat while stirring often.
3. In a bowl, combine 2 tablespoons of water and the cornstarch.
4. When cherry mixture comes to a boil, add the cornstarch mixture and return to a boil, stirring constantly.
5. Cook until it is thickened, about 1 minute. Remove from heat and stir in the lemon juice.
6. Adjust consistency, if needed with water or cherry juice. Season with salt and white pepper.

RISOTTO INGREDIENTS

- 2 tbsp Butter
- 1 cup Onion, chopped
- 4 cloves Garlic, minced
- 1 cup Arborio Rice
- 1/2 cup Dry White Wine
- 5 cups Chicken or Vegetable Stock, hot
- 2 tbsp Butter, cold
- 1/2 cup Blue Cheese, crumbled
- Kosher or Sea Salt to taste
- Ground Black Pepper to taste
- 1/4 cup toasted Walnuts

METHOD

1. Melt butter in a large saucepan over medium-high heat. Add the onion and garlic; cook and stir two minutes until the onion begins to soften.
2. Add Arborio rice; cook and stir for a few minutes until the rice is well coated with the onion mixture and looks glossy.
3. Stir in the white wine, and cook until nearly evaporated.
4. Reduce heat to medium, and add 2 cups of the hot stock. Cook and stir until the stock has been mostly absorbed, about 5 minutes.
5. Risotto should be simmering gently while you stir in the stock. Add 1 cup of the remaining stock, and stir for 3-5 minutes.
6. Finally add the remaining stock, and cook until the risotto is creamy and the rice is tender, about 5 minutes more.
7. The rice should not be completely soft, but still have a little firmness when you bite into it. You can add a little water if needed to cook the rice to this state.
8. Remove the risotto from the heat, and stir in the butter and blue cheese.
9. Season to taste with salt and pepper, and serve topped with toasted walnuts.