



New York Strip Steak With Seared Tomato Vinaigrette

The combination of mint and tomatoes is amazing when drizzled over a New York Strip Steak. You can use any cut of beef that you like.

Serves 4

2 tablespoons balsamic vinegar
¼ cup olive oil
Salt (preferably kosher or sea salt)
Fresh ground pepper
2 tablespoons Spicy American Barbecue Herb Rub *
(can substitute with your favorite barbecue seasoning)
1 large tomato, halved
2 pounds New York strip steak
3 tablespoons minced fresh mint leaves



Prepare the grill. In a small bowl, whisk together the balsamic vinegar, 2 tablespoons of the olive oil, and a pinch of salt and set aside. In a medium bowl, combine the remaining 2 tablespoons of olive oil and the Spicy American Barbecue Herb Rub to form a paste. Remove ½ teaspoon of the paste and rub it onto the cut sides of the tomato halves (cut sides up) on the grill. When the tomatoes are seared on the bottom and are softening, turn them over and cook 1 minute more. Transfer them to a cutting board. When the juices begin to appear on the surface of the steaks (after about 5 minutes) turn to sear the other side for another 5 minutes. Test for doneness by cutting into one of the steak. Transfer to a platter.

Dice the tomato halves and add to the vinaigrette with the juices and the mint. Whisk to incorporate the olive oil, adding a pinch of salt and pepper. Spoon the tomato-mint vinaigrette over the steaks and serve.

Note: You can also broil the steaks. Place them on a foil-lined baking sheet and follow the same instructions for the remainder of the recipe.

* To purchase products from the Made In Napa Valley Gourmet Pantry, visit www.madeinnapavalley.com.

Recipe courtesy of Made in Napa Valley—Gourmet Every Day cookbook.

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