

winexpert™ PRESENTS

IMPRESSIVE PAIRINGS



Dave Larocque,
resident wine expert

BEEF

RIB-EYE STEAK WITH BLUE CHEESE BUTTER

There's nothing like a juicy, flavourful steak served with a bold, red wine. This recipe is so easy but is sure to impress!

INGREDIENTS:

Blue Cheese Butter:

2 tablespoons unsalted butter (at room temperature)

1 ounce crumbled blue cheese

1 small clove of garlic minced

Freshly ground black pepper to taste

2 Rib-Eye steaks (desired size and thickness)

Garlic salt and black pepper

METHOD:

Preheat barbecue to 400°F.

Remove steaks from refrigerator about 30 to 40 minutes before barbecuing. Combine the butter, blue cheese, garlic and pepper in a small bowl; mash together with the back of a fork, and set aside. Season the steaks with garlic salt and black pepper. Barbecue on preheated grill for 4 minutes, then flip and cook another 2 minutes (depending on size of steaks and desired doneness). Place on warmed dinner plates. Divide blue cheese butter in two and place on top of steaks. Serve with mashed potatoes and green beans.



THE MATCH:

FULL BODIED RICH RED WINE SUCH AS ECLIPSE FORZA OR AMARONE-STYLE WINES.

It's always best to match the weight of the wine to that of the food. In this case, the fat and protein of the dish will soften the tannins in the wine and make for a smooth and harmonious match. Serve the wine at a cool room temperature and enjoy.

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