



Total Locals Club

Recipes for pairing with Total Locals
Club October 2011 Selections

www.tastelocalwines.com
707. 857.4900

Grilled Skirt Steaks with Two Chimichurris

Recipes created by Michelle Bernstein

Pair with Saracina Malbec 2009

Serves 4

Ingredients:

- 2 skirt steaks (1 pound each), trimmed of all silver skin
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground pepper
- 2 chimichurris (traditional and red)

Traditional Chimichurri *(Makes about 1 cup)*

- 1 cup finely chopped fresh flat-leaf parsley leaves
- 2 Tbsp. fresh oregano
- 2 Tbsp. minced garlic
- 1 to 2 tsp. crushed red pepper flakes
- 3 Tbsp. red wine vinegar
- 1/2 cup olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper

Note: Traditional Chimichurri must be made at least an hour before serving.

Put parsley, oregano, garlic, red pepper flakes, and vinegar into a blender or food processor and process until it becomes a coarse paste. Use a rubber spatula to scrape mixture into a bowl or other container. Stir in olive oil; add salt and pepper. Let sit for at least 1 hour before serving.

Adapted from Michy's restaurant and Cuisine à Latina by Michelle Bernstein. Read more: www.oprah.com/food/Red-Chimichurri

Directions:

Preheat a gas grill or a ridged grill pan to medium-high heat or prepare a fire in a charcoal grill, letting the coals burn until covered with white ash.

Season steaks with salt and pepper. Grill for 4 minutes on each side for medium-rare; 5 1/2 to 6 minutes for medium. Let rest 10 minutes before slicing thinly. Serve with chimichurri sauces.

Red Chimichurri *(Makes about 1 1/2 cups)*

- 1 medium Spanish onion, minced
- 1 tsp. saffron threads
- 1/2 cup olive oil
- 3 Tbsp. sherry vinegar
- 1/2 cup coarsely chopped flat-leaf parsley leaves
- 1 Tbsp. sweet paprika
- 1 clove garlic, minced
- Pinch of cayenne pepper
- 3/4 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper

Put onion and saffron threads in a small, heavy saucepan with 1/2 cup water. Heat over medium heat until saffron turns water red, about 4 minutes. Pour mixture into a bowl and let cool.

Add remaining ingredients to the saffron mixture, and stir to combine.

