



GRILLED BEEF SIRLOIN MARINATED WITH SAVORY HERBS & ROASTED GARLIC, SERVED WITH CELERIAC PARSNIP PUREE & SPRING PEAS

PAIR WITH: 2017 J.H. WHEELER GEORGES III CABERNET SAUVIGNON

SERVES 4

INGREDIENTS

4 each your choice of Steaks - New York or Sirloin or Rib Eye

Marinade:

¼ cup light cooking oil - canola or grapeseed
¼ cup fresh savory herbs like thyme, savory, marjoram & rosemary
2 cloves garlic, crushed
1 bay leaf
1 TBSP cracked black pepper
1 tsp salt

Puree:

2 cups celery root, peeled and chopped
1 cup parsnip, peeled and chopped
Salt
¼ cup milk or cream
1 TBSP butter
1 tsp crème fraiche or sour cream
Salt and white pepper

Spring Peas:

2 cups spring peas
1 TBSP olive oil
1 clove garlic, crushed

PREPARATION

Marinade: To make the marinade, heat the oil on low in a small sauce pot, add all the fresh herbs, garlic and bay leaf. Simmer for 2-3 minutes, turn off and let cool. Once cool, strain out the herbs, garlic and bay from the oil and discard. Brush each steak with the flavored oil and let sit refrigerated for 2 hours or overnight. Just before grilling, salt and pepper each side liberally, leaving most of the oil on the steak. Grill on medium to high heat for 4 minutes each side, rotating twice until your preferred doneness. You can finish cooking in the oven after if you prefer.

Puree: Cover the parsnips and celery root in cold water in a medium sized sauce pot. Bring to a simmer on medium heat. Simmer until vegetables are tender and starting to fall apart. Drain. Add cream, butter, salt and white pepper to taste. Mash thoroughly until smooth or blend on high in the blender. Finish with crème fraiche or sour cream and serve.

Spring peas: Sauté ½ cup peas per person with 1 TBSP olive oil and one clove of garlic crushed. I prefer to sauté until they are just tender and still crisp and bright green, about 3-4 minutes.