



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

GREEN CHILE PEPPER BEEF

2 green onions, with tops, thinly sliced
¼ cup canned diced green chiles
2 TBSP chopped cilantro
½ cup canned beef broth
4 small tender beefsteaks, cut 1 inch thick
2 tsp cracked black pepper
½ tsp salt
½ TBSP each vegetable oil & butter
2 TBSP Monticello Vineyards Estate Grown Syrah
½ cup whipping cream

Cilantro sprigs for garnish

In blender, puree green onions, chiles, cilantro and broth; set aside.

Combine pepper and salt and press on both sides of meat. In a wide frying pan over medium high heat, melt butter with oil. Add meat and cook until browned on both sides and done to your liking, 3 to 5 minutes per side for rare. Pour Syrah around meat; cook until alcohol evaporates. Remove meat to a warm platter.

Add green onion puree to pan, cook, stirring, 2 minutes. Add cream. Boil over high heat until large shiny bubbles form and sauce thickens slightly, 2 to 3 minutes. Pour sauce over meat and garnish with cilantro sprigs.

This recipe sounds hot, but it is not. Serve with rice pilaf and sliced beefsteak tomatoes seasoned with balsamic vinegar and fresh basil.

Enjoy with a glass of
Monticello Vineyards Estate Grown Syrah