



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

Merlot-Marinated Steaks with Black Truffle Vinaigrette

- 4 - 12 oz Prime Strip Steaks - other steaks maybe substituted
- 1 cup Monticello Vineyards Estate Grown Merlot
- 2 TBSP very coarsely ground black pepper
- 2 tsp Kosher salt
- 2 TBSP black truffle oil
- ¼ cup minced shallots
- 2 TBSP Champagne vinegar or white wine vinegar
- 3 TBSP chopped fresh Thyme, may use dried
- Extra virgin olive oil

1. Pat steaks very dry, brush lightly with olive oil, then rub with Salt & pepper; let sit 15 minutes.
2. In skillet, cook steaks on medium-high heat 2-3 minutes per side for medium rare. Remove and either tent on plate or put in oven at 250 degrees.
3. Heat black truffle oil on medium heat, add shallots and sauté for 2 minutes. Remove to small bowl.
4. Boil Merlot in heavy saucepan until reduced to about 2 TBSP, stirring.
5. Add shallot mixture and whisk in vinegar and thyme.
6. Slowly whisk in ¼ cup extra virgin olive oil, emulsifying.
7. Spoon vinaigrette over steaks and enjoy with:

A Glass of MONTICELLO VINEYARDS Estate Grown Merlot

Recipe courtesy of Club Member Linda Wameling