



**THE OFFICIAL WINE
OF STEAK**

.....
R Ancho Chili Ribeye
with Chipotle Glaze
.....

PAIR WITH

BERINGER FOUNDERS' ESTATE
MERLOT
.....

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**THE OFFICIAL WINE
OF STEAK**

SERVES **6**

R Ancho Chili Ribeye
with Chipotle Glaze

BY ANGELA SPENGLER | HONORARY GRILL MASTER
2011 GREAT STEAK CHALLENGE CONTESTANT

- (6) 1-pound ribeye steaks
- 6 tsp salt
- 6 tsp ancho chili powder
- 2 tsp black pepper

INGREDIENTS

- 1 tbsp extra virgin olive oil
- 6 tbsp butter, softened
- 6 chipotle peppers in adobo sauce plus
1 additional tsp of adobo sauce
- Fresh cilantro for garnish

BERINGER FOUNDERS' ESTATE
MERLOT

T TASTING NOTES

A blend of Merlot, Petite Sirah and Syrah, half of this wine was aged in seasoned French, American and Hungarian oak to add toasty flavors and hints of brown spice to the final Beringer Founders' Estate Merlot blend. Enjoy as a smooth complement to this spicy dish.



PREPARATION



- 1** • In a small bowl, combine salt, chili powder and pepper.



- 2** • Brush steaks with oil, and rub spice mixture onto both sides. Set aside for 10 minutes.



- 3** • Combine butter, chipotles and adobo. Divide into 6 equal scoops. Place in refrigerator.



- 4** • Place ribeyes on gas grill set to high heat.



- 5** • Close grill and grill 4½ minutes per side. Remove to platter.



- 6** • Place 1 portion chipotle butter on top of each steak, allowing butter and chilies to melt over steaks. Allow to sit 4 minutes. Garnish with cilantro. Serve.