



**THE OFFICIAL WINE  
OF STEAK**

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**R** Florentine Ribeye Steaks  
.....

**PAIR WITH**

BERINGER FOUNDERS' ESTATE  
**PINOT NOIR**  
.....

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OF STEAK**

SERVES **6**

**R** Florentine Ribeye Steaks

BY LYNNE L. | HONORARY GRILL MASTER  
2013 GREAT STEAK CHALLENGE GRAND PRIZE WINNER - EAST

**INGREDIENTS**

- (2) well-marbled 1-¼-inch to 1-½-inch thick bone-in ribeye steaks - about 1 ½ lbs each
- Compound butter
  - 1 stick (8 tbsp) unsalted butter, softened
  - ½ tsp sea salt
  - ⅛ tsp fresh ground black pepper
  - ½ tsp granulated garlic
  - 1 tsp dried oregano
  - 1 tbsp fresh basil, finely chopped
- 1 tbsp fresh Italian parsley, finely chopped
- 4 tbsp tomato paste
- 1 tbsp small capers, rinsed and drained
- 1 tbsp sea salt
- 1 tsp freshly ground black pepper
- 1 tbsp granulated onion canola oil for grill grates
- ¼ cup freshly grated parmesan cheese
- Sprigs of fresh basil

BERINGER FOUNDERS' ESTATE  
**PINOT NOIR**

**T TASTING NOTES**

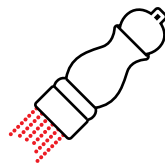
A blend of Pinot Noir and Syrah, Beringer Founders' Estate Pinot Noir displays a bright ruby color and features ripe currant flavors rounded out by aromas of cedar and spice. This wine has immediate fruit-forward flavors that balance well with the toasty smokiness of the oak.



**PREPARATION**



- 1** • Place all compound butter ingredients in a small bowl and whisk together until completely blended. Refrigerate.



- 2** • Generously sprinkle sea salt, pepper and granulated onion onto steaks.



- 3** • Preheat grill to 600° F. Brush grill grates with oil.



- 4** • Place steaks on grill over direct heat for 2 minutes, then turn a quarter turn and cook another 2 minutes. Turn steaks over, cover and cook another 4-5 minutes until rare.



- 5** • Remove steaks to a large serving platter and top each with 2 heaping tbsp compound butter and parmesan cheese. Let rest for 5 minutes.



- 6** • Cut away the bone from each steak and cut into portions for 6 servings. Garnish each steak with a fresh sprig of basil.