



**THE OFFICIAL WINE
OF STEAK**

.....
R Punjabi-Style Flat Iron
Steak with Tandoori Shrimp
.....

PAIR WITH

BERINGER FOUNDERS' ESTATE
PINOT GRIGIO
.....

SERVES **4**

R Punjabi-Style Flat Iron Steak
with Tandoori Shrimp

BY KRYSYAN | HONORARY GRILL MASTER
2013 GREAT STEAK CHALLENGE FINALIST

BERINGER FOUNDERS' ESTATE
PINOT GRIGIO

T TASTING NOTES

Refreshing aromas of lime, apple and just a hint of honeysuckle are combined with a rounded-mouth feel and balanced acidity on the finish, making this a wine that pairs perfectly with a variety of light summer dishes.



**STEAK
INGREDIENTS**

- (1) 1-lb. flat iron steak
- 1 cup coconut milk
- ¼ cup mango puree
- ¼ cup chopped cilantro
- 2 tbsp ginger, finely chopped
- 2 tbsp garlic, finely chopped
- 2 tbsp tamarind paste
- 2 tbsp mint, finely chopped
- 1 tbsp brown sugar
- 1 tbsp rosewater
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp cumin seeds
- 1 tsp fenugreek seeds
- 1 tsp mustard seeds
- 1 tsp ground coriander
- 4 cardamom pods, crushed
- 1 small red chili pepper, seeded and chopped fine

**SEAFOOD
INGREDIENTS**

- 12 extra-large shrimp, peeled and deveined with tails on
- 1 cup yogurt
- 2 tbsp lime juice (preferably key lime)
- 2 tbsp cilantro, finely chopped
- 1 tbsp mint, finely chopped
- 1 tbsp garlic, finely minced
- 1 tbsp ginger, finely minced
- 2 tsp garam masala powder
- 1 tsp saffron threads, loosely packed
- 1 tsp ground black pepper
- 1 tsp salt
- 1 tsp cumin seeds
- 1 tsp ground coriander
- 2 cardamom pods, crushed
- 1 clove
- 1 bay leaf
- 1 small red chili, seeded and chopped
- 2 tbsp melted butter

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**STEAK
PREPARATION**



- 1 • In a leak-proof container, stir together all ingredients and add steak.
 - Cover and refrigerate. Marinate for at least 30 minutes.
 - Remove steak from refrigerator and bring to room temperature before grilling (about 30 minutes).



- 2 • Brush grill rack with oil. Preheat grill to medium high. Remove steak from marinade and shake off excess. Grill to desired doneness, 5 to 6 minutes per side for medium rare.

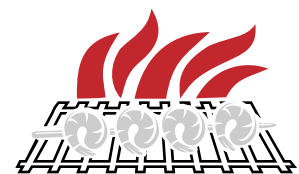
**SEAFOOD
PREPARATION**



- 1 • In a leak-proof container, stir together all marinade ingredients. Add shrimp and cover. Refrigerate for 1 to 2 hours.



- 2 • Brush grill rack with oil. Preheat to medium-high heat.



- 3 • Remove shrimp from marinade and thread 4 shrimp onto each skewer. Grill for 3 to 4 minutes each side. Brush as they cook with melted butter.