



**THE OFFICIAL WINE
OF STEAK**

.....
R Ribeye with Two-Cheese
Butter & Glazed Scallops
with Grilled Mango Salsa

PAIR WITH

.....
BERINGER FOUNDERS' ESTATE
CHARDONNAY
.....

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**THE OFFICIAL WINE
OF STEAK**

SERVES **2**

R Ribeye with Two-Cheese Butter & Glazed Scallops with Grilled Mango Salsa

BY BARBARA RHINELANDER | HONORARY GRILL MASTER
2013 GREAT STEAK CHALLENGE FIRST-PLACE WINNER

BERINGER FOUNDERS' ESTATE
CHARDONNAY

T TASTING NOTES

This perfect combination of pear, apple and ripe, tropical fruit flavors with a hint of citrus and a classically round-mouth feel is 100% Chardonnay.



**STEAK
INGREDIENTS**

- (2) 6- to 8-oz boneless ribeye steaks
- 1 large peeled clove garlic, crushed with press
- 1 tbsp grape seed oil
- ½ tsp dried rosemary
- ½ tsp kosher salt
- ¼ tsp cracked black pepper

- Two-cheese butter
 - 2 tbsp unsalted butter, softened; 3 tbsp crumbled blue cheese; 2 tbsp crumbled feta cheese
 - 1 tbsp finely chopped fresh mint leaves
 - 1 tsp fresh lemon zest
 - ¼ tsp cracked black pepper

**SEAFOOD
INGREDIENTS**

- 1 lb. large sea scallops
- ¼ cup white balsamic vinegar
- ¼ cup Beringer Founders' Estate Chardonnay
- 1 tbsp fresh-squeezed lemon juice
- 1 tbsp honey
- ½ branch fresh rosemary

- Salsa
 - 1 medium firm, ripe mango
 - 1 small shallot, peeled
 - ½ tbsp finely chopped fresh mint leaves
 - 1-½ tbsp grape seed oil
 - ½ tsp kosher salt
 - ¼ tsp cracked black pepper

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**STEAK
PREPARATION**



- 1 • Heat a gas grill to medium high, covered.



- 3 • In a small bowl, mash butter using a fork. Add cheeses, mint, lemon zest and pepper; stir together until well blended. Form mixture into 2 equal-sized balls, then flatten into ¼ inch-thick discs.



- 2 • In a small bowl, whisk garlic, oil, rosemary, salt and pepper. Brush mixture over both sides of steaks. Let steaks rest while making butter mixture.



- 4 • Grill steaks on an oiled grill rack until medium-rare, 4-5 minutes per side. The final minute of grilling, top steaks with a cheese butter disc, and close lid until disc softens and begins to spread.
- Remove steaks from grill, tent loosely with foil and let rest 5 minutes before serving.

Note: While steaks grill and rest, use time to prepare scallop recipe, beginning with glaze.

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**SEAFOOD
PREPARATION**

GLAZE



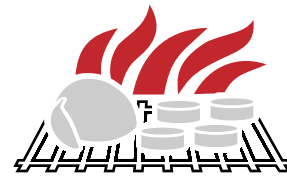
- 1 In a small saucepan, bring vinegar, wine, lemon juice and honey to a boil over high heat on grill side of burner or on one grill rack turned to high.
 - Add rosemary. Boil, swirling a few times until reduced to ¼ cup. Transfer 1 tbsp glaze to a small bowl.
 - Remove from heat. Meanwhile, peel mango and slice into strips. Place strips on a perforated grill tray.



- 3 Grill mango 2 minutes or until lightly charred, turning once. Transfer mango to a cutting board and dice while scallops finish grilling.



- 2 Pat scallops dry and place on tray with mango. Brush oil lightly over both sides of mango, then brush remaining oil over scallops. Season scallops with salt and pepper.
 - Thinly slice shallot. Add to bowl with glaze. Set tray on grill rack.



- 4 Grill scallops 2 minutes, turn and brush with half the glaze. Grill 3-4 minutes turning and brushing with remaining glaze. Remove tray from grill. Add diced mango and mint to bowl; toss with glaze and shallots. Serve scallops with salsa.