



SEVEN HILLS FARM NY STRIP COOKED ON COALS WITH CHIMICHURRI SAUCE

Presented by Neal Wavra, Field & Main Restaurant
fieldandmainrestaurant.com



OCTOBER IS VIRGINIA WINE MONTH

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NY STRIP STEAK COOKED ON COALS WITH CHIMICHURRI SAUCE

INGREDIENTS

- 1 12-oz, 1 inch thick Seven Hills Farm NY Strip
- 1 bunch of cilantro
- 1/2 bunch of parsley
- 5 cloves of garlic
- 1 cup of Extra-Virgin Olive Oil
- 1/2 oz of Falling Bark Farm Hickory Syrup
- 2 tbsp Lindera Farm Hickory Vinegar
- Salt and pepper to taste

DIRECTIONS

To prepare the steak: Light a fire in your grill with hardwood like white oak. Once the wood has burned down to coals and they are burning red with no flame, the embers are ready. Season the steak with salt and pepper. Place the steak directly on the coals. Sear on each side for approximately two minutes per side to achieve a medium rare steak. This may differ depending on the thickness of the steak and the heat of the coals. Remove from fire and allow to rest for five minutes.

To prepare the Chimichurri Sauce: Mix all ingredients except for vinegar together. Blend with an immersion (stick) blender. The consistency should appear chopped, not homogeneous. Once blended add vinegar. Add more olive oil if needed to reach proper consistency. Dress steak with Chimichurri, serve and enjoy!

VIRGINIA WINE PAIRING

Bordeaux-style blend (especially featuring Petit Verdot or Cabernet Franc!)

Neal Wavra is proprietor of Field & Main Restaurant in Marshall, VA. He also provides consulting services, creates customized wine and food events and presents about hospitality, wine and food through his company FABLE Hospitality.



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