

## SKIRT STEAK WITH PINOT NOIR SUNDRIED TOMATO MUSHROOM SAUCE



It is no secret having steak for dinner one would think you must break out a big red wine. However, did you know leaner cuts that don't have a lot of fat in them, like tenderloin, filet mignon or skirt steak, pair quite well with a lighter red - such as Pinot Noir? We put Chef Jim May to the challenge of proving this and he did not disappoint! Giving a nod to the winery's home at Timber Crest Farms where owners Ruth & Ronald Waltenspiel are considered pioneers in the American production of sun-dried tomatoes, Jim added sun-dried tomatoes to the sauce and WOW! Paired with tasting room favorite 2015 Peters Vineyard Pinot Noir, this is one dish that will not disappoint!

Serves 6-8

3 lb skirt steak	¾ c. beef stock
	3 oz. demi-glace
1 T olive oil	4 oz. sun-dried tomatoes in oil, chopped coarse
2 T butter	
½ c shallots, minced	3 T chives chopped
2 lb mushrooms, mix of wild and button	salt & pepper
1 T fresh thyme leaves, chopped	
½ c. pinot noir	

### Pinot Noir Sundried Tomato Mushroom Sauce

Heat a large skillet over medium high heat. Add oil and butter, when the foam subsides add shallots, stirring for 1-2 minutes until soft.

### Steak

Season steak with a generous amount of salt & fresh ground pepper and rub with olive oil. Bring to room temperature for a minimum of 30 minutes. Grill over medium high heat until desired temperature; about 5 minutes per side for medium rare, depending on your grill. Let rest for 15 minutes and cut across the grain in ½ inch slices. Serve with Pinot Noir Sundried Tomato sauce and a glass or two of Papapietro Perry Peters Pinot Noir.

Add mushrooms and cook until starting to brown. Add thyme, pinot noir, stock, demi-glace and sun-dried tomatoes. Stir up any browned bits on bottom of pan. Cook over medium high heat for about 15 minutes until slightly thickened. When ready to serve, stir half of the chives. Serve over steak and sprinkle with remaining chopped chives.