



Rib Eye Steaks with Demi-Glace and White Bean Purée

Preparation time: one to two hours

Serves: 4

Serve with Joseph Phelps Vineyards Napa Syrah

For the Steaks:

- 4 ea. 6 oz Rib Eye Steaks
- 4 cups Balsamic vinegar
- 3 ea. Garlic cloves, chopped
- ¼ bunch Sage, chopped
- ¼ bunch Oregano, chopped
- ¼ bunch Thyme
- ¼ bunch Tarragon

Combine the balsamic vinegar, garlic, and herbs 24 hours before service. One hour before cooking pour over the steaks and let them marinate, turning them every 15 minutes. Remove steaks from marinade and grill over medium heat until desired doneness, about ten to fifteen minutes. Strain and reserve the extra marinade.

For the Demi-Glace:

- 20 oz. Good demi-glace
- 2 ea. Garlic cloves, chopped
- 3 ea. Leaves of sage, chopped
- 3 ea. Leaves of oregano, chopped
- 3 ea. Leaves of thyme, chopped
- 3 ea. Leaves of tarragon, chopped
- Reserved marinade from above
- 1 Tbsp. Olive oil
- Salt and pepper to taste

In a medium saucepot heat the olive oil over medium heat. After a few minutes add the garlic; after an aroma develops add the herbs, demi-glace and reserved marinade. Allow to simmer for 10 minutes. Remove from heat and strain through a fine sieve. Season the sauce to taste with salt and pepper and serve over the steaks.

For the White Bean Purée:

- 1 lb. White beans
- 1 ea. Lemon, cut in half
- ½ bunch Rosemary
- 4 ea. Garlic Cloves
- 16 cups Water
- Salt and pepper to taste



In a medium pot over medium heat, combine the white beans and 8 cups of water. Bring to a rapid boil and boil for two minutes. Remove the beans from the heat and allow to sit covered for one hour. Rinse and drain the beans. In a pot combine the rinsed and drained beans with the second half of the water, garlic, rosemary and lemon. Bring to a simmer, cover and simmer for two hours. Remove from the heat. Remove the lemon, rosemary and garlic. Place half the beans in either a sieve or a food processor and purée. Combine with the whole beans to finish the purée.

The Napa Valley Syrah is quite possibly one of my favorite recent vintages of this hearty and full bodied wine. Although still quite young, the true character of this wine starts to show itself after allowing the bottle to breathe for several hours. This past summer the charcoal grill hasn't had a chance to cool off, so I figured why stop now? The gamey qualities of the Syrah grape are highlighted beautifully with the mesquite that has found its way onto the fire more than once this year. The marinade is soaked up perfectly by the steaks and provides a wonderful bridge of flavors for the wine and beef. The herb selection (with the beans, marinade and sauce) is highlighted by the signature *garrique* (herbaceous aromas and flavors) of the varietal.

Recipe by *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.