



FEBRUARY 2021

## GRILLED SKIRT STEAK WITH CHERRY TOMATO TAPENADE

RECIPE BY CHEF JEN KINGSTON | PAIRING CENTENNIAL ZINFANDEL | SERVES 4

### INGREDIENTS

- 2 Lbs Skirt Steak (Cut into 4 Pieces)
- 1 Large Shallot (Sliced)
- 1/2 Cup Garlic (Minced)
- 1/2 Cup Ginger (Minced)
- 1 Cup + 3 Tbsp Italian Parsley (Chopped)
- 1 Cup Soy Sauce
- 1 1/2 Cups Balsamic Vinegar
- 3/4 Cup Brown Sugar
- 1/2 Cup Granulated Sugar
- 1/2 Cup Warm Water
- 1 1/2 Cups Cherry Tomatoes
- 2 Tbsp Chopped Fresh Sage
- 2 Tbsp Sea Salt
- Olive Oil

### INSTRUCTIONS

A day ahead, combine the warm water and brown sugar, and stir until dissolved. Once dissolved, add 3/4 cup of the balsamic vinegar, garlic, ginger, soy sauce, 1 tablespoon sea salt, and 1 cup of parsley. Mix together and submerge steaks into the liquid, and refrigerate overnight.

On the day of, in a medium saucepan, add 2 tablespoons of olive oil and the shallots. Cook until golden. Add the cherry tomatoes and cook until blistered, about 4-5 minutes. Add the remaining balsamic vinegar, 1/2 cup granulated sugar, 1 tablespoon sea salt and all the sage, and simmer for 30-40 minutes.

Next, prepare the grill to medium-high heat. Grill steaks to medium rare, 3-4 minutes each side. Remove steaks from the grill and set aside to cool for a few minutes. Thinly slice each steak, top with the cherry tomato tapenade, garnish with the rest of the parsley, and enjoy with LangeTwins Centennial Zinfandel.