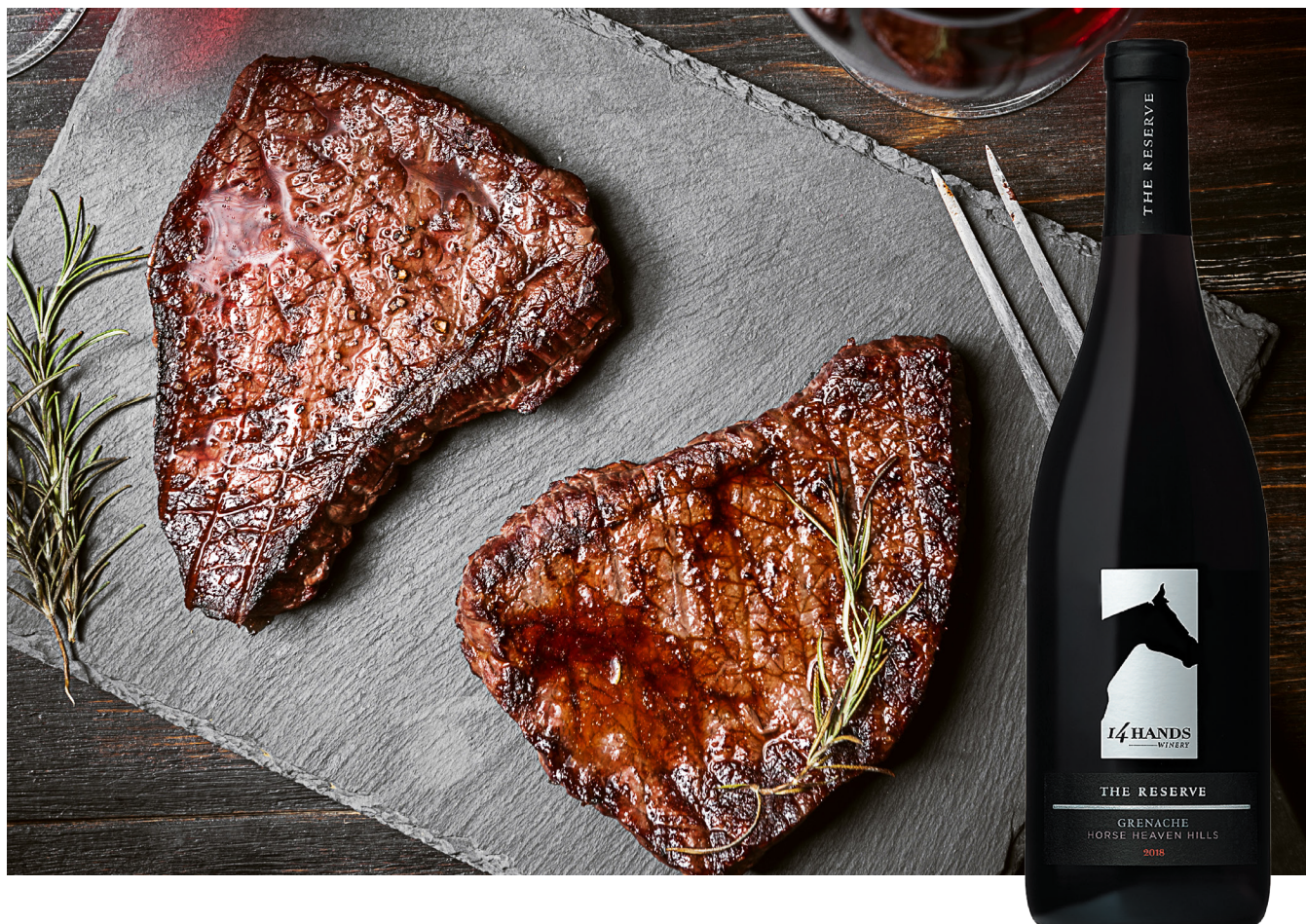


GRILLED TUSCAN RIB STEAK

*Pair with 2018 The Reserve Grenache,
Horse Heaven Hills*



CELLAR 14



Ingredients:

Optional, to accompany the steak: Mixed veggies, mashed potatoes, or fresh arugula and tomato salad

- 2 12-ounce boneless rib steaks, about 1 inch thick
- Olive oil
- 1 1/2 teaspoons dry thyme
- 1 teaspoon dry oregano
- 2 teaspoons smoked paprika
- 1/2 teaspoon cayenne pepper
- 1 teaspoon coarse ground black pepper
- 1 teaspoon brown sugar
- 2 teaspoons salt

Directions:

1. Mix the spices together in a small bowl. Rub the steaks lightly with olive oil and sprinkle both sides with the spice rub.
2. Preheat the grill to medium high heat.
3. Place the steaks on the grill and cook about 5 to 7 minutes per side, depending on how well done you prefer your steak.
4. Let the steak rest for at least 15 minutes.
5. Slice the steak across the grain into thick slices.
6. Serve with your favorite roasted veggies, mashed potatoes, or a fresh arugula and tomato salad.