



Garlic Butter Steak and Potatoes

SERVERS 4-6

One of the most satisfying and easiest pairings is steak and bold red wines. It's a match made in heaven and sure to make any dinner festive. You can easily substitute your favorite cut of steak for the New York Strip. This meal is all about comfort, so slow down, unwind, and enjoy a glass of wine as you cook.

Tasting Notes | 2014 Kalaš

Kalaš means "Breathe" in the native Chumash language of Samala.

A perfect blend of Merlot, Cabernet Franc, Petit Verdot and Cabernet Sauvignon. This deep colored wine features immediately expressive aromatics that flirt with your senses. Complex flavors of dark fresh berries, black currant, espresso and eucalyptus highlight the diversity and minerality in the soil. The palate shows a blend of bright crisp acidity, medium body and a culmination of spices, earthy tones and blackberries. Due to its complexity this wine needs time to breathe and mature.

Accolades

- Terriorist.com – 91 Points
- Robert Parker – 90 Points
- Wine Enthusiast – 91 Points
- Jeb Dunnuck – 90 Points

Ingredients

For the steak:

- 2 New York steaks (about 12 ounces each and 1" thick)
- 4 tablespoons (1/2 stick) unsalted butter
- 3 cloves garlic, minced
- 2 tablespoons parsley, chopped
- 1/2 lemon, juiced

For the potatoes:

- 3 tablespoons olive oil
- 1 pound medium Yukon Gold or red potatoes, cut into 3/4-inch wedges (1-2 potatoes)
- 1/2 teaspoon kosher salt
- 2 large garlic cloves, minced
- 1 teaspoon red pepper flakes
- 1 tablespoon lemon zest

Directions

1. Cook the potatoes: Heat the oil in a 12-inch cast iron skillet over medium heat until shimmering. Add the potatoes cut-side down, sprinkle with the salt, and cook undisturbed until golden-brown and the potatoes release easily from the pan, about 10 minutes. Using tongs, flip each wedge to another cut side and cook until browned and the potatoes are tender, 10 to 15 minutes more. When the potatoes are ready, transfer to a serving platter and keep warm.

2. Sear the steaks: Wipe out the skillet with paper towels and return to high heat until the pan starts to smoke just a bit. Season the steaks with the salt and add to the hot pan and sear on each side so they have a crust, about 1 minute each. Make sure you get the sides of the steak!

3. Baste the steaks: With the steaks still in the pan, add the butter. Flip the steaks once more. Tilt the pan so the butter pools on one side and add the garlic. Spoon the garlic butter over the steaks. Flip again and repeat with basting. Continue cooking until your steak has reached your preferred doneness. Remove the steak from the pan and place on a clean cutting board. Let rest for 5 minutes.

4. Finish and serve: Add parsley and lemon juice to the garlic butter remaining in the pan. Stir to combine, then let cool and season to taste with salt and more lemon juice. Cut the steaks into strips against the grain. Serve alongside your potatoes and drizzle with the garlic butter sauce.



Wine Pairing

Looking for other pairing ideas? Because of the variety in this blend, Kalaš also pairs well with braised lamb shank ragout, grilled marinated flank steak, and red chili enchiladas!



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