




ROSH CHODESH CLUB
WITH CHEF GABE

RED WINE AND ONION MARINATED CHUCK STEAK

 Serves: 4 to 6

Ingredients

3 18 oz. Chuck Steaks
2 cups Baron Herzog Merlot
½ White Onion
¼ cup Garlic Cloves
1 cup Agave Syrup
2 cups Canola Oil
1½ tbsp. Ground Pepper
1 Zucchini (cut in half)
1 Red Onion (cut in 3 circles)
1 Red Bell Pepper (cored)

1 Portobello Mushroom
3 Medium Tomatoes (cut in half)
French Bread (cut into 1 inch pieces)
2-3 tbsp. Red Wine Vinegar
4 Stems Fresh Rosemary
¼ cup Roasted Garlic Cloves
1½ cups Mayonnaise
2 cups Arugula
Salt and Pepper
Extra Virgin Olive Oil

Recommended Pairing



Herzog Variations
French Oak CS



Directions

Blend together the Baron Herzog Merlot, white onion, garlic, agave, canola oil, and black pepper until smooth. Pour the marinade into a large Ziploc bag and add the chuck steaks. Refrigerate and marinate for at least 30 minute but no more than 24 hours.

Preheat your grill. Make sure to create hot zones and cooler zones.

Season and oil the zucchini, onion, red bell pepper, tomatoes, portabello mushrooms and bread with salt, pepper, and olive oil. Place the vegetables on the medium high area of the grill, and the bread over a cooler area. Cook both sides of the vegetables and bread until lightly charred. Remove from the grill and set aside.

Remove the chuck steaks from the marinade and season with salt and a pinch of pepper. Place on the hot side of the grill to char the meat. After one minute shift the steak by 45 degrees to create nice grill marks. After one minute flip the steaks and repeat the char mark process. Next move the steaks to a slightly cooler area and continue to cook the steak until it reaches your desired doneness:

126°F medium rare

135°F medium

145°F medium well

160°F well done



Remove the chuck steaks from the grill and set aside to rest.

Remove the rosemary leaves from the stems and finely chop with the roasted garlic. Add the chopped garlic and chopped rosemary to the mayonnaise and stir to combine. Set aside for plating.

Roughly chop the grilled zucchini, onion, red bell pepper, tomatoes, Portobello mushroom, and bread. Place them in a bowl and stir in a few tablespoons of olive oil, the red wine vinegar, and a pinch of salt and pepper.

In a separate bowl lightly season the arugula with salt, pepper, and extra virgin olive oil.



To plate, spoon the grilled bread and vegetable mixture across the center of the plate. Slice the chuck steak into large pieces and nestle them next to the vegetable mixture. Next add a handful of the arugula along the top of the vegetables and meat. Lastly spoon some of the garlic rosemary aioli next to the meat and drizzle the dish with some extra virgin olive oil.