

# GRILLED FLAT IRON STEAK WITH RED WINE BLUE CHEESE BUTTER

*Paired with 2012 Petite Sirah, Dry Creek Valley*

## INGREDIENTS

- 4 8-ounce flat iron steaks
- 1 teaspoon extra virgin olive oil
- Kosher salt and fresh cracked pepper
- ¼ pound stick of butter, room temperature
- 1 shallot, small diced
- 3 tablespoons blue cheese, room temperature
- ¼ cup red wine
- Salt and black pepper to taste

## PREPARATION

In a small sauté pan, heat 1 teaspoon of extra virgin olive oil and cook the shallots until translucent, about two minutes. Add red wine and reduce until almost all of the wine has evaporated. Let cool.

Combine butter, blue cheese, red wine reduced shallots. Add salt and pepper to taste. Set aside.

Heat gas grill on high for fifteen minutes or bring a charcoal grill down to hot red ambers. Rub extra virgin olive oil over the steaks and season with salt and fresh cracked pepper.

Place on grill for about three minutes; rotate a quarter turn and cook for another three minutes. Flip over and repeat process until steaks are cooked to desired doneness, about ten minutes for medium rare. Remove steaks from grill to a plate, while hot, spoon about a tablespoon of blue cheese butter over each steak. Allow the butter to melt into the steaks and serve.

*Serves 4*

*Recipe created by St. Francis Executive Chef Bryan Jones*

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