

GRILLED BISON RIBEYE WITH FRENCH PLUM & TARRAGON COMPOTE

Paired with 2014 Cabernet Sauvignon, Rockpile

INGREDIENTS

- 4 8-ounce Bison ribeye steaks
- 2 tablespoons unsalted butter
- 1½ pounds French plums, pitted and cut into eighths
- ½ cup St. Francis Cabernet Sauvignon
- 2 tablespoons sugar
- 1 tablespoon fresh tarragon, chopped
- 1 teaspoon olive oil
- Salt and freshly ground pepper

PREPARATION

Preheat gas grill to medium-high heat.

In a large sauté pan, melt butter over medium-high heat. Add plums and cook for about 5 minutes, stirring occasionally, until plums are lightly browned. Add wine and sugar and continue cooking for 4 minutes or until plums are soft and liquid has been reduced and thickened. Remove from heat. Add tarragon and a pinch of salt to taste.

Rub steaks with olive oil and season with salt and pepper. Grill steaks for 5-8 minutes per side, or until a thermometer reads 125°F. Let steaks rest for 5 minutes.

Top each steak with a dab of plum compote and serve.

Serves 4

Recipe created by St. Francis Executive Chef Bryan Jones

ST · FRANCIS
WINERY & VINEYARDS