



## Grilled Steak

*Pair with Maggie's 2015 Petit Verdot*

### Ingredients

- Four 1.5-inch-thick boneless rib-eye or New York strip steaks (about 12 ounces each) or filets mignons (8 to 10 ounces each), trimmed
- 2 tablespoons canola or extra-virgin olive oil
- Kosher salt and freshly ground pepper

Directions: About 20 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.

Heat grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper. Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare, 5 to 7 minutes for medium or 8 to 10 minutes for medium-well.

Transfer the steaks to a cutting board or platter, tent loosely with foil and let rest 5 minutes before slicing.

### **Serve with Maggie's Petit Verdot wine.**

Serving suggestion: baked potato with grilled green beans and mushrooms.