

winexpert™ LE20

ASIAN MARINATED SIRLOIN WITH GRILL-STEAMED GREENS

Open a bottle of red
and serve this flavourful
steak for an al fresco date night.

PAIR WITH: **WINEXPERT™ LE20** GRENACHE TANNAT SHIRAZ

Yield: 2 to 3 servings

INGREDIENTS:

- 3 tbsp soy sauce
- 2 tbsp toasted sesame oil
- 2 tbsp mirin (rice wine) or sherry
- 1 tbsp each garlic and ginger, minced
- 1 tbsp packed brown sugar
- Pinch chili flakes
- 1 top sirloin steak (about 10-12 oz) about 1/2 inch thick
- 1 small bunch Swiss chard or beet greens, trimmed and roughly chopped
- 2 tbsp butter
- 1 large clove garlic, thinly sliced
- Salt and pepper (to taste)
- 1 ice cube

METHOD:

Whisk soy sauce with sesame oil, mirin, garlic, ginger, sugar and chili flakes. Pour over steak; marinate for at least 2 hours or overnight.

Use tongs to remove steak and pat dry (reserve marinade if desired to make sauce, see tip). Let steak stand at room temperature for 20 minutes. Preheat grill to medium.

Overlap 2 large sheets of foil perpendicular to each other; arrange chard on overlapped portion. Scatter butter and garlic over top; season with salt and pepper to taste. Add ice cube. Fold in foil and secure to enclose into a large flat packet.

Season steak lightly with salt and pepper; grill for 5 to 7 minutes per side for medium-rare to medium or until cooked to preferred doneness. Rest, tented with foil, for 5 minutes before slicing across the grain.

Meanwhile, add chard packet to grate; grill for 10 minutes, flipping a few times for even cooking. Remove packet to a tray and carefully open, guarding hands from the steam.

Serve sliced steak with greens on the side.

TIPS:

OPTIONAL SAUCE

Pour reserved marinade into a small saucepan. Whisk **1/2 cup beef broth** with **2 tsp cornstarch**; stir into marinade. Bring to a boil. Cook, stirring, for 3 to 5 minutes or until thickened and glossy. Remove from heat and stir in **1 tbsp butter**; keep warm.

This recipe can be doubled easily, but make two packets of greens for easier handling on the grill.

