

**LE
17**

RIB EYE WITH GRILLED CAPONATA SALAD



Caponata is a Sicilian eggplant-based vegetable dish seasoned with sweetened vinegar, capers and garlic. It's the ideal topper for the king of steaks, the rib eye. A big full-bodied glass of Negroamaro holds up to this grilled dish.

Yield: 4 servings

INGREDIENTS:

- 4 rib eye steaks
(about 8 to 10 oz each)
- 1 baby eggplant, sliced 1/2-inch thick
- 1 yellow pepper, halved and cored
- 1 cup cherry tomatoes
- 2 shallots, halved
- 1/4 cup olive oil, divided
- 2 tbsp of each chopped parsley,
slivered olives and golden raisins
- 1 tbsp red wine vinegar
- 1 large clove garlic, minced
- Salt and pepper

METHOD:

Bring steaks to room temperature.

Meanwhile, preheat grill to medium and grease well. Gently toss vegetables with half the oil. Thread tomatoes onto soaked wooden skewers. Grill vegetables, turning as needed, for about 12 minutes or until tender and well marked. Roughly chop eggplant, bell pepper and shallots. Combine in a bowl with tomatoes.

Stir in remaining oil, parsley, olives, raisins, vinegar and garlic. Season with salt and pepper to taste. Cover to keep warm.

Season steaks with salt and pepper. Grill steaks for 5 minutes per side for medium or until cooked to preferred doneness. Rest steak for 5 minutes. Top steak with warm caponata salad to serve.



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