

HURLEY'S RESTAURANT & BAR
Yountville, California

Grilled Buffalo Ribeye in Moroccan Spices with Potato Leek Pie,
Grilled Asparagus and Roasted Tomato Sauce
paired with
2000 Zinfandel by Lamborn Family Vineyards

Ingredients:

3 lbs. buffalo ribeye

Marinade:

1 tbsp fennel seed
1 tbsp cumin seed
1 tbsp coriander seed
1/2 tsp cayenne
1/2 tsp ground cinnamon
2 tbsp finely chopped garlic
grated peel of 1 lemon
1/2 cup chopped mint
1 cup olive oil

Asparagus:

1-1/2 lbs. asparagus
2 tbsp olive oil
salt and pepper

Potatoes:

1 bunch large leeks
2 tbsp butter
salt and pepper
4 lbs. Kennibec potatoes
10 oz. clarified butter

Tomato Sauce:

8 large Roma tomatoes
8 cloves garlic peeled
3 oz. extra virgin olive oil
1 med. red onion
2 pinches cumin
1 pinch cayenne
salt and pepper

Procedure:

Lightly toast cumin and coriander in 325 degree oven. Let cool and grind in spice mill. Mix with remaining ingredients.

Cut ribeye into 12 oz. steaks and marinate in Moroccan spices – reserve.
Blanch asparagus in boiling, salted water for 1 minute. Cool quickly in ice water. Drain, pat dry and brush with virgin olive oil. Set aside.

Split leeks lengthwise and remove dark green portions. Rinse well in cold water to remove dirt and grit. Cut in 1 inch pieces and in a small heavy duty saucepan, braise very slowly in 1 tbsp butter, salt and pepper and 1 tbsp water. Cover pot and place on very low flame. Check frequently to prevent browning. When tender, drain and cool.

Peel Kennibec potatoes and reserve in cold water to prevent discoloration. Using a non-stick sauté pan, heat up clarified butter (or olive oil). While that is heating, cut potatoes into small shoe-string or spaghetti size using a mandolin. Working quickly, dry potatoes well. Season them. Add a 1 inch layer to pan using spatula to push, compress and mold the potatoes into pan. Keeping heat on high, shake and loosen potatoes from bottom of pan as they fuse together to form a crust on bottom. Continually rotate so that it does not burn. Add layer of cooked leeks and top again with cut potatoes. Compress and form

into a “pie” shape, remove oil from pan, then flip like a pancake. Then return oil to pan to crisp other side. When both sides are brown and crisp, remove oil from pan and placing pan with potato into 400 degree oven. Check frequently to drain excess oil that will weep out of potato and to flip over at least one more time. After 10 minutes or when done, remove from pan and place on the side. Let rest 10 minutes before cutting wedges.

Tomato Sauce:

Cut Roma tomatoes in half lengthwise after removing stem top. Toss in olive oil, salt and pepper and garlic cloves. Place cut side down on sheet pan and pour remaining oil and garlic cloves on top. Roast in 350 degree oven until tomato skins begin to blister or come away from the tomatoes, and garlic starts to brown (about 35 – 40 minutes). Cover.

Cut red onion into large dices and cook in saucepan over low heat with a bit of olive oil. When onion is soft, add a pinch of cumin, a pinch of cayenne and the vinegar and the sugar. Remove the skins from the tomatoes and add the tomatoes, garlic and whatever juices have gathered. Continue to cook for approximately 20 – 30 minutes. Then puree and add fresh chopped cilantro. Season to taste.

Pat any excess oil from steaks to prevent flare up before placing on grill. Season and grill to desired temperature. While steaks are on the grill, you can grill asparagus as well.