

August 2015 *Recipe*

Salsa Di Mezzanotte drizzled Peppered Petite Filet with Browned White Mushrooms and Raw Red Bells



*aside a Cabaña Crisp Salad with Cucumber Vinaigrette
(Replace Petite Filet with Firm Tofu or a Portabella Mushroom to make Vegetarian)*

For the Salsa Di Mezzanotte (Midnight Sauce) - Prep: 10 minutes, Cook: 40 minutes

*1 cup 2013 Volcano Ridge Mourvèdre
2 cups vegetable stock
8 oz. cremini mushrooms, whole
2 Tbsp fresh rosemary, whole*

*2 Tbsp fresh thyme, whole
4 Tbsp butter, unsalted
2 Tbsp extra virgin olive oil
Salt and pepper to taste*

Directions: In a large soup pot, place butter, mushrooms, and olive oil to simmer to 10 minutes. Once mushrooms brown, release juices by pressing with masher. Add vegetable stock, Mourvèdre, and fresh herbs, turn heat to high and bring to a boil for 5 minutes. Return to simmer for 30 minutes uncovered. Careful using a strainer or cheese cloth, strain sauce and discard the rest. Sauce may be prepared ahead of time and kept for up to 30 days refrigerated.

For the Cabaña Crisp Salad - Prep: 5 minutes

*1 red cabbage, half cut into filets and sautéed
to place under filet, half cut fine julienne
16 oz. bean sprouts, whole
1 tsp. blue poppy seeds*

Cut cabbage and keep separate, mix bean sprouts and poppy seeds together and place all in fridge.

For the Cucumber Vinaigrette - Prep: 5 minutes

*1 large cucumber
3 Tbsp rice vinegar
1 Tbsp sugar*

Using a handheld or household blender, blend all ingredients together, pour into a small bowl and place in fridge.

For the Browned White Mushrooms and Raw Red Bells - Prep: 2 minutes, Cook: 5 minutes

1/2 lb. white mushrooms, marinated in olive oil and salt 2 red bell peppers, rough julienne

Directions: Rough julienne the red bell peppers, place in fridge and sauté the cabbage and mushrooms for 5 minutes, let sit to release juices.

For the Peppered Petite Filet - Prep: 5 minutes, Cook: 6-10 minutes

*1/2 lb. petite filet per person,
marinated in olive oil and black pepper*

Salt to taste

Once sauce is close to being ready, fire up grill for the Petite Filet. Once sauce is ready, place filet on grill and cook to preference; plate on top of red cabbage filets and raw red bells. Top filet with browned white mushrooms. Garnish with fresh Parsley. Place Cabaña Crisp salad aside with the fine julienne red cabbage crisps on bottom and bean sprouts on top, add a tablespoon of Cucumber Vinaigrette on salad to finish. Total cook time: 1 hour. Makes approximately 3-4 servings.