

February 2015

Recipe

Moroccan Spiced Skirt Steak Spiedini with Oven Roasted Tomato and Niçoise Olive Tapenade with 2012 Volcano Ridge Grenache



For the Moroccan Spice Rub

¾ tsp paprika
1 tsp coriander
¾ tsp cumin seed
½ tsp thyme, dried
¼ tsp red pepper flakes
1 tsp curry powder
1 Tbsp kosher Salt
1 tsp black pepper, freshly ground

For the Skirt Steak Skewers

1 lb skirt steak, trimmed, cut into 6-8 1" x 4" inch pieces
6-8 ea bamboo skewers, 6-inch, soaked in water for 24 hours
3 ea garlic cloves, mashed into a paste
as needed Moroccan Spice Rub, from above (approximately ½ teaspoon per side)
¼ cup olive oil, extra virgin
to taste salt and black pepper

For the Oven Roasted Tomato and Niçoise Olive Tapenade

½ cup olive oil, extra virgin
6 ea Roma tomatoes, halved
1 Tbsp thyme, fresh, chopped
to taste salt and black pepper
2 ea garlic cloves, roughly chopped
1 Tbsp oregano, fresh, roughly chopped
¼ cup Niçoise olives, pitted, roughly chopped
from above oven roasted tomatoes, roughly chopped

Directions

Measure all the dry spices and place in a stainless steel sauté pan. Over medium heat toast the spices until a small amount of smoke begins to emanate from the pan. Remove the spices from the pan and allow them to cool. When cool, place the spice mixture into a spice grinder and process until the mixture is finely ground.

Cut the skirt steak into 6-1" x 4" inch pieces and skewer onto the soaked bamboo skewers. Lay the skewers out on a sheet tray. Rub them with the mashed garlic and then generously season them with the spice mixture. Drizzle the olive oil over the skewers, and season with salt & black pepper. Grill the skewers over a charcoal or wood grill for approximately six minutes. rotating sides when cooked.

Preheat a broiler. Place the olive oil into a 9" x 13" pan and spread it evenly until the pan is coated. Cut the Roma tomatoes in half, starting at the stem end and place them cut side down (skin side up) onto the pan. Place the pan under the broiler and broil the tomatoes until the skins are black and peeling away from the tomatoes. Remove from the broiler and allow the tomatoes to cool. Remove the blistered skin and discard. Change the oven to "Bake" and set the temperature to 250°. Evenly sprinkle the thyme over the tomatoes and season with the salt and pepper. Place the tomatoes into the oven and cook for approximately six hours. The tomatoes will have lost much of their moisture and be a deep red color.

Cool the tomatoes and separate from the extra olive oil; reserve the oil. Roughly chop the tomatoes. Place a medium sauté pan over medium high heat and add the reserved olive oil from the roasted tomatoes, immediately add the chopped garlic and cook it until the edges begin to brown. Add the oregano and the olives and gently toss. Add the tomatoes and again toss the ingredients to incorporate. Remove from the heat and serve with the skirt steak skewers. Makes approximately 6-8 skewers.

Recipe by John Adamson

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