

GUASTELLO'S VILLAGE MARKET

Rib-Eye Steak with Chimichurri Marinade and Dried Chile-Mustard Sauce

Serves 8 - 10

Ingredients

Steaks:

8 rib-eye steaks 8 to 10 ounces each
Chimichurri marinade, recipe follows
Salt and freshly ground pepper
Dried Chile-Mustard, recipe follows

Chimichurri Marinade:

6 cloves garlic
3 fresh bay leaves
2 jalapeno peppers, coarsely chopped
1 tablespoon kosher salt
1/2 cup white wine vinegar
1 tablespoon ancho chile powder
1/2 cup finely chopped cilantro
1/2 cup finely chopped flat-leaf parsley
1/4 cup finely chopped oregano leaves
3/4 cup olive oil

Dried Chile-Mustard Sauce:

2 cups Dijon mustard
1/4 cup whole grain mustard
3 tablespoons ancho chile powder
3 tablespoons warm water

Steaks:

Place the steaks in a large shallow baking dish or pan, cover with the marinade and turn to coat. Refrigerate, covered for 1 to 4 hours. Preheat grill to high. Remove steaks from the marinade, shaking off any excess, and season with salt and pepper, discard remaining marinade). Grill until golden brown on one side, 3 to 4 minutes. Turn over and continue cooking 3 to 4 minutes for medium rare.

Chimichurri Marinade:

Place all the ingredients in a food processor and process until smooth.

Dried Chile-Mustard Sauce:

Place all ingredients in a small bowl and mix well.

Cook's Note: You can double the chimichurri marinade and reserve half of it to use as a sauce for the steak or try the recipe as is. Either way, this will be a big hit with your family for sure!

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Credit: Bobby Flay