

Steak with Sage Butter & Fried Capers

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6 people



WINE PAIRING: TORII MOR 2007 DUNDEE HILLS SELECT
PINOT NOIR

Ingredients:

- 1 stick unsalted butter, room temperature
- 4 sprigs fresh sage, leaves chiffonade
- salt & pepper
- ½ cup olive oil
- ⅓ cup capers, drained and patted dry
- 6 8-oz. steaks

Melt 2 tablespoons butter in a small saute pan over medium-high heat. Add sage leaves and fry 1-2 minutes. Transfer leaves to paper towel to drain. Mix fried sage into remaining butter in a small bowl. Season with salt and pepper. Spoon butter mixture onto a piece of plastic wrap. Using the plastic wrap, gently roll butter into a log shape about 2 inches thick. Wrap butter log tightly and chill in freezer for 20 minutes.

Heat olive oil in a sauce pan over medium-high heat. Add capers and fry until they puff up and start to brown. Transfer to paper towel to drain.

Preheat grill to high heat. Season steak with salt and pepper on both sides. Place steaks on grill diagonal to grill bars. Cook 2 minutes. Rotate steaks 90° and cook 2 minutes more. Flip steaks, keeping on a diagonal; cook 2 minutes. Rotate steaks 90° and cook 2-4 minutes more for medium rare. Allow steaks to rest on a plate, covered with foil, 5 minutes. Cut sage butter into six discs, ¼- to ½-inch thick. Place butter discs on top of hot steaks and garnish with fried capers.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”