



Smokey Spiced T-Bone Steak with Salsa

Ingredients

Four 1-inch-thick T-bone steaks
4 teaspoons chipotle powder
Salt and freshly ground pepper
1 garlic clove, minced
1 large tomato, diced
1 small green bell pepper, diced
1 small sweet onion, diced
1 large jalapeño, seeded and very finely chopped
1/4 cup coarsely chopped cilantro leaves
Extra-virgin olive oil, for brushing



Directions

1. Light a grill. Sprinkle each steak with 1 teaspoon of chipotle powder; season with salt and pepper. Let stand for at least 5 minutes and up to 20 minutes.
2. In a bowl, mash the garlic with a pinch of salt. Add the tomato, pepper, onion, jalapeño and cilantro; do not stir.
3. Lightly brush both sides of the steaks with olive oil and grill over high heat until well-browned and medium-rare within, about 4 minutes per side. Transfer the steaks to plates and let rest for 5 minutes. Stir the salsa and season with salt and pepper. Serve the steaks with the salsa and a glass of 2011 Cinque Stelle Syrah Estrella.

Note: These spicy T-bones need a powerful red. The flavors of this dish match well with Syrah Estrella, which has a fruity luscious start with a smoky pepper finish due to the French oak. The Santa Barbara area has become the states premier Syrah source in recent years. The Estrella clone is easily paired with many dishes. Some other suggestions include lamb, seafood paella, grilled short ribs, and stilton sirloin burgers. Mangia, Mangia!!