

SUGGESTED PAIRINGS

Jackson-Triggs
Delaine Vineyard
Syrah



The cocoa accentuates the coffee and chocolate notes you get from this wine being aged in premium oak barrels. The fattiness of the meat helps soften the ripe tannins. Serve with a rich barley risotto or braised lentils.

Makes 1/2 Cup of Rub

1/4 cup Ground cocoa nibs
1/4 cup Ground porcini mushrooms
2 Tbsp Kosher salt
1 Tbsp Ground black pepper

Have your butcher select a ribeye with good fat marbling throughout meat.

Allow meat to come to room temperature prior to cooking.

Sprinkle rub generously over ribeye.
Sear in a hot pan with olive oil until crust has formed.
Roast in a 375°F oven until meat reaches desired doneness.
For a perfect medium rare, remove at 135°F and allow to rest for half the cooking time.
Slice and serve on a creamy barley risotto or braised lentils.

Recipe by David Penny,
Chef Great Estates of Niagara