

## SUGGESTED PAIRINGS

Inniskillin Meritage



This robust rib eye drips with juicy flavours with a surprising contrast from the blue cheese butter.

These powerful food flavours demand powerful red wine flavours.

Serves 2

Makes 1 Cup of Butter

2 Rib Eye Steaks, each 1½" thick

¾ cup Unsalted butter, softened

¼ cup Blue cheese, crumbled (Blue Benedictine or similar)

2 Tbsp Chives, chopped

1 Tbsp Salt

1 Tbsp Pepper

In a small bowl combine all ingredients and mix until cheese is well incorporated into the butter.

Compound butter can stay in freezer up to a month in an airtight container.

Before cooking remove meat from fridge at least ½ an hour before cooking, bringing the meat to room temperature will allow even cooking.

Preheat your BBQ or grill pan.

Generously season your steak with kosher salt and fresh cracked pepper.

Grill on each side for approx 5 minutes only turning once, allow to rest for half the cooking time before serving, this will allow the meat to retain most of the juices.

Garnish with blue cheese butter and serve with your favorite side dish.

Recipe by David Penny,  
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