



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Grilled Ontario Flank Steak Salad

Marinated Flank Steak - serves 4

- 1 lb flank steak
- 1 cup tamari
- 2 sprigs cilantro
- 2 oz. sliced ginger
- 2 red chile peppers

Marinate flank steak in ingredients for 2 hours or overnight. Grill flank steak on medium (400°F). For rare, cook 8 minutes; for medium rare, 12 minutes.

Summer Salad and Thai Basil Dressing

- 3 oz. of sesame oil
- Avocado
- Fennel
- 4 oz. tamari
- Green onions
- Cilantro sprigs
- Juice of 1 lemon
- Red pepper
- Mixed Greens

In small pan, heat sesame oil to the smoking point, then remove from heat. Pour in tamari and lemon juice. In separate bowl, toss remaining salad ingredients. Toss in dressing. Slice cooked flank steak into strips, cutting against the grain. Place strips on top of salad.

Wine Pairing: Kittling Ridge PC Cabernet Sauvignon

The heartiness of this dish requires a red wine with some structure. This Cabernet Sauvignon offers classic black currant, red berries and toasty oak character, with moderate tannins to complement the steak.



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