

TRI-TIP AND SOUTHWEST SALAD WITH AVOCADO DRESSING

Our summer recipes are from our Tasting Room Manager and resident Grill Master, Luis Pettinato, and our Estate Sommelier, Jason Craig. Their recipes combine fresh ingredients from summer's bounty. Our 2013 Reserve Chardonnay and 2014 Merlot are the perfect accompaniments to this refreshing summer meal.

Southwest Salad

INGREDIENTS

- 1 Ripe Avocado, sliced
- 1 ear Roasted Corn, cut off cob
- 1 bell pepper, chopped
- 1 basket cherry tomatoes, cut in half
- 1 jicama (or cucumber), peeled and chopped
- 1 bunch green onions, chopped

PREPARATION

Mix together all ingredients. Dress with Avocado dressing.

Creamy Avocado Dressing

INGREDIENTS

- 1 Jalapeno, remove seeds and slice length-wise in half
- 1 Ripe Avocado
- 1 lemon, squeezed juice
- 1 TB Apple Cider Vinegar
- ¼ Cup Olive Oil
- Cilantro, handful of leaves
- 8 oz Greek Yogurt
- Salt & Pepper

PREPARATION

In a food processor, combine avocado, vinegar, lemon juice, and jalapeno. Add cilantro and dash of salt and pepper.

Run on until mixture is smooth and creamy. Add olive oil slower while on low.

Remove from food processor and stir in yogurt. Adjust salt and pepper to taste.

Tri-Tip Roast

MARINADE INGREDIENTS

- 1 whole large yellow Onion
- 1 cup dried onion or 1/4 cup Onion Powder
- 1 entire peeled Garlic head, to taste
- 1 cup Worcestershire Sauce
- 2 cup Soy Sauce (original)
- 1 cup Coriander Seeds
- 1/2 cup Extra Virgin Olive Oil
- Juice of 1 Large Orange
- 2 TB Chili Powder
- Fresh Cracked Black Pepper
- Optional to make spicier: 2 TB. Cayenne (or Thai) Pepper and 1/4 cup Tabasco

PREPARATION

Place ingredients in a blender or Vita-Mix. Puree on the highest speed.

Add **4 ounces of O'Brien Estate Merlot** and gently stir in with a spoon (do not use blender after adding the wine). Pour half of the marinade into your marinating container.

Place **tri-tip beef roast, approximately 3 pounds**, into container and slowly pour the remaining half of the marinade over the meat. Refrigerate for 8-16 hours, turning the meat every 4 hours.

One hour before grilling, remove the marinating meat from refrigerator and let come to room temperature. After 30 minutes, remove the meat from the marinade and lightly coat the entire meat with a seasoning of sea salt and freshly ground black pepper.

Grill over Mesquite, being careful not to have the flames char the meat, about 8-10 min/side for Medium Rare. After each side is seared, rub/melt half cube of butter on each side. Remove from Grill and LET REST for at least 5 minutes. Slice and garnish with sea salt and black pepper

Serve with seasoned and grilled red potatoes and summer squash.