

Ribeye Steak with Miso-Red Wine Marinade & Summer Mushroom Panzanella

Originally published in *Wine Spectator* July 2013. Recipe courtesy of chef Alan Wong, Restaurant *Alan Wong's*, Honolulu

Ingredients

Rib Eye Steak with Miso-Red Wine Marinade:

- 1 cup Yamasa soy sauce
- 1 cup white granulated sugar
- 1 cup water
- 2 cups red wine
- 5 ounces white miso
- 2 rib eye steaks, 1 1/2 inches thick
- Salt and pepper



Jack Wolford

Summer Mushroom Panzanella:

- 1 1/2 pounds mixed mushrooms, such as button and shiitake, cleaned with stems removed
- 1 pound mixed mushrooms, such as eryngi (trumpet), enoki or honshimeji
- 1 clove garlic, minced
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons roughly chopped flat-leaf parsley
- 2 tablespoons roughly chopped celery leaves (endive may be substituted)
- 1/4 cup microgreens
- 1 cup freshly grated Parmigiano-Reggiano
- 2 cups garlic croutons
- Olive oil
- Salt and pepper

Directions

1. In a small sauce pot, whisk together soy sauce, sugar and water. Heat the mixture over high heat, bring to a boil, then set aside.
2. In a separate small sauce pot, heat the wine over high heat until reduced to 1/4 cup, around 4 ounces. Add the reduced wine and miso to the soy mixture and stir to combine well. Let the mixture cool, then pour over the steaks in a nonreactive container, such as a glass pan or resealable plastic bag. Cover and refrigerate for 14 hours, or overnight.
3. Preheat the grill to medium-high heat. Remove the steaks from the marinade, brush off any excess liquid, and bring to room temperature. Season the steaks with salt and pepper, then place on the grill, keeping the lid open. Sear the steaks on each side, flipping every 2 to 3 minutes. Continue to cook until the steaks reach the desired doneness, about 8 to 10 minutes for medium-rare (with an internal temperature of 135° F).

4. Remove the steaks from the grill and place on a cutting board. Allow the steaks to rest for 5 minutes, then slice in 1/4-inch slices to serve. Serves 4.

To make the Summer Mushroom Panzanella

1. Preheat the oven to 450° F. In a large bowl, toss the mushrooms with olive oil and season with salt. Place the mushrooms in a roasting pan and cook in the oven until the mushrooms are caramelized, around 20 minutes.
2. In a large mixing bowl, toss the roasted mushrooms with the garlic, lemon juice, parsley, celery leaves, microgreens, cheese and croutons. Add oil and season with salt and pepper to taste.

Wine Suggestions

These recommendations were originally made in 2013 and the wines suggested may be unavailable or inappropriate in the future. Select more recent vintages to get a similar pairing effect.

First Choice: Native9 Pinot Noir Santa Maria Valley Rancho Ontiveros Vineyards 2009