



GAUCHO ESPRESSO RUBBED C.A.B. RIBEYE BLUE CHEESE • CHIMICHURRI SAUCE • KALE & HERB SALAD

Chimichurri

- 1/4 cup sherry vinegar
- 1/4 cup red wine vinegar
- 2 tablespoons extra-virgin olive oil
- 1 small shallot, peeled & minced
- 1/2 cup finely chopped parsley
- 2 tablespoon finely chopped cilantro
- 1 teaspoon oregano, dried
- 1 tablespoon Kosher salt
- To taste, Freshly ground pepper

Steak

4 tablespoons Gacho Espresso Rub

- Four 12-ounce Certified Angus Beef
Prime Ribeye steaks (or local
butcher cut steak of your choice)
- 1/2 cup crumbled blue cheese

Salad

- 2 cups baby kale, cut into ribbons
- 2 cups, packed, flat-leaf parsley leaves
(picked leaves)
- 1/2 cup cilantro leaves
- 1 small red onion, halved lengthwise
and shaved
- 1/4 cup Queso fresco or farmers cheese
- Kosher salt, to taste
- Freshly ground pepper, to taste

- Chimichurri Recipe** In a medium bowl, whisk the vinegars with the olive oil. Stir in the shallot, parsley, cilantro, chives and oregano and season with salt and pepper. Let the chimichurri stand for at least 20 minutes and for up to 2 hours.
- Steak Recipe** On a sheet pan or tray, lay steaks out for 10 mins to get chill off, Pat the steaks all over with the Gacho Espresso Rub and let stand at room temperature for another 30 minutes. Espresso rub will start to stick and coat the steaks.
- Grilling the Steak** Light a grill or stove top and place a cast iron pan to get hot; put oil on a paper towel and rub down the pan. Sear steaks in cast iron over moderate heat to not char rub, turning once, until they're nicely charred outside and medium-rare within, 11 to 13 minutes. Transfer to a platter, clean cast iron with towel and keep on heat. Let steaks rest for 5 minutes on side pan. (optional) to reheat quickly in the still hot cast iron prior to serving)-Resting will allow juices to transfer throughout steak evenly.
- Salad Recipe** In a large bowl, toss the cilantro, parsley, baby kale and red onion. Add 3 tablespoons of the chimichurri, season with salt and pepper and toss to coat the herbs.
- Plating Up** Slice the steaks in 1-inch strips and arrange on the platter; spoon some of the remaining chimichurri on the meat; put crumbled blue cheese over chimichurri and serve with the herb salad. Reserve remaining chimichurri on the side for extra dipping or dressing salad.



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