

CHERRY SMOKED RIB EYE (OR PORTOBELLOS MUSHROOM)



with Chimichurri Sauce
on a Toasted Ciabatta Bun

from Chef Ernest Servantes

The Chimichurri Sauce will serve two purposes: a marinade and a condiment. To make the sauce, combine the chopped shallots, garlic cloves, jalapeño, red wine vinegar, and teaspoon kosher salt in a medium bowl. Mix them together and let stand for 10 minutes.

Mix in the cilantro, flat-leaf parsley, and extra-virgin olive oil. Add salt and pepper if desired.

Pour half of chimichurri in a second bowl to be used later as the condiment. The remaining amount will be divided between the rib eye steaks and the Portobello Mushrooms.

After rinsing the rib eyes place them in a marinade bag and add enough sauce to coat them well. Let them marinate for at least an hour and as much as overnight in a refrigerator.

Using a spoon or a dull knife, carefully remove the gills from the bottom of the mushrooms, then rinse them off. Place the mushrooms in a second marinade bag and add the remaining sauce. Let them marinate in a refrigerator for no more than 1 hour as they absorb quickly.

You will want to get the wood chips smoking prior to putting on the grill. Place 2 to 3 handfuls of WESTERN Cherry BBQ Smoking Chips into a smoker tray. Place the tray over one burner and set it to high. The chips will start smoking in 15 to 20 minutes. At that time adjust all burns to 450°F and move the smoker tray to one side. **Always use tongs when moving a smoker tray.**

To toast the ciabatta buns, place each slice on the grill for 30 seconds to a minute, then flip them over for another 30 seconds to a minute. Be careful not to burn them.

After removing the buns, place the rib eye steaks on the grill and cook them for 6 minutes per side for a medium doneness. Grill the mushrooms for no more than 3 minutes per side. Be sure to keep the grill lid closed as much as possible to maximize the wood smoke penetration.

Once the items are ready, take them from the grill and let them rest for ten minutes. Slice the rib eyes at a bias to produce wide, thin strips. Stack the slices on the toasted ciabatta buns. The mushrooms can be placed on the buns whole.

Add a layer of spinach and top with a tablespoon of chimichurri condiment. Or serve open-faced with Chimichurri Sauce in a side dish.

INGREDIENTS:

- WESTERN Cherry BBQ Smoking Chips
- two 16 oz rib eye steaks
- two 4 to 6in portobello mushrooms
- 1 finely chopped shallot
- 4 finely chopped garlic cloves
- 1 finely chopped jalapeño
- 1/2 cup red wine vinegar
- 1 teaspoon kosher salt
- 2 cups chopped fresh cilantro
- 1 cup chopped fresh flat-leaf parsley
- salt pepper to taste
- 3/4 cup extra-virgin olive oil
- 4 ciabatta buns
- 1 cup of baby spinach



Ernest Servantes knows his way around a grill thanks to having grown up in a Mexican- American family that made cooking over a fire a regular occasion. Now, the self-professed “small town guy” has a near-cult following as the winner of the 2012 Food Network hit series “Chopped Grill Masters,” which featured Servantes grilling his way to an impressive win. Servantes was also featured in the first ever Texas edition of “BBQ Pitmasters” which airs on Destination America. Now, Servantes is the executive chef at Texas Lutheran University – managing all of its cafeterias and catering department, while cooking up specialty meals for its special events. And with his team, Burnt Bean Co., he dominates the barbecue competition circuit in the Lone Star state. www.burntbeanco.com



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