
Grilled Ribeye with Tamari-Butter Wild Mushrooms

***Paired with Greg Norman Estates Limestone Coast Cabernet Sauvignon**

Serves 4

4 10oz boneless rib-eyes, preferably Australian Wagyu or Grass-fed ribeye	3-4 cloves fresh garlic, finely minced
2.5 lbs wild mushrooms (shiitake, oyster, chanterelles, hen of the woods), sliced into bite-size strips (shiitake), large bite-size pieces (chanterelle, oyster and hen of the woods), etc.	1/2 lb (1-stick) unsalted butter
	1/2 cup Tamari
	1/4 cup Mirin
	3 Tbsp freshly chopped Italian-parsley
	Salt and pepper

**The more random the cut, the more natural the mushroom looks. But cut however you wish to serve them atop your ribeye. You can't go wrong.*

Generously season rib-eyes with salt and pepper on both sides. Set aside.

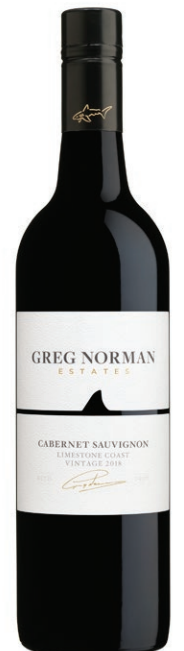
To prepare mushrooms...

In a large saute pan, over medium heat, add 3 Tbsp butter and slowly let melt. Add shiitake mushrooms and let slowly cook 10 minutes, stirring occasionally. Add garlic and remaining mushrooms. Add another 3 Tbsp of butter and continue to cook mushrooms slowly over medium-low heat for 20 minutes, gently mixing throughout. Once cooked through, gently remove mushrooms and set side in a bowl, keep any remaining liquid in the saute pan.

In the same saute pan, add remaining butter, tamari and mirin. Cook together for approximately 10-15 minutes over medium-low heat, letting it simmer near the end. Reduce heat and gently add mushrooms back to pan. Gently incorporate all ingredients together and cook over low heat for another 10 minutes over low heat. Remove from heat and set aside until ready to serve.

On a preheated grill, add rib-eyes and let cook on one-side, without turning for 5-6 minutes. Turn steaks over and cook additional 5 minutes for medium-rare, or longer depending on how you prefer your steak cooked. Be careful not to turn your steak more than once. This will create a nice crusty grilled exterior that works nicely with the decadent tamari-mushrooms. Once rib-eyes are cooked to your desired level, remove from heat and let sit on cutting board for ideally 5-6 minutes.

To serve, cut rib-eyes into strips against the grain. Generously spoon mushrooms and tamari-butter sauce over mushrooms and steak. Sprinkle with freshly chopped parsley and serve.



<https://gregnormanestateswine.com/recipes>