



AGED RIBEYE WITH GRUYERE MASHED POTATOES (SERVES 4) PAIRED WITH 2015 THREE GRACES

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting pairings to experience the possibilities present in each glass.

INGREDIENTS

- 4 ribeye steaks
- 1 lb russet potatoes, scrubbed and cut into equal sized cubes (I like to quarter lengthwise then cut each quarter into 4 chunks)
- 2 tbsp butter
- ¼ cup milk
- 2 tbsp sour cream
- ¼ shredded gruyere cheese
- ¼ cup freshly chopped chives
- Pinch of cayenne pepper
- Salt and pepper

INSTRUCTIONS

- Get 4 aged ribeye steaks from your favorite butcher. Season heavily with salt and freshly ground black pepper. I emphasize the fresh because it really enhances the flavor when seasoning tasty beef. Allow the beef to rest at room temp for an hour before cooking.
- Bring potatoes to a boil in water with salt. Boil until fork-tender. Drain. In a small saucepan, melt butter with milk over low heat. In a stand mixer, add potatoes, milk-butter mixture, sour cream and beat on low until fluffy. If dry, add more milk and/or sour cream. Beat in gruyere and cayenne pepper until fully incorporated and melted. Add salt and pepper to taste.
- You can either grill your ribeyes or pan sear them and finish them in the oven. To pan sear them, set your oven to 400° F. Bring a cast iron pan to smoking over high heat on your stove top. Coat the pan with olive oil before searing your ribeye, getting a nice crisp crust on one side before flipping them over and setting the pan immediately in the oven. Cook until it reaches your desired doneness (I prefer a good medium rare). Check with a meat thermometer and remove from oven once the thermometer reads 125°.
- NOTE: the meat will continue to cook another 10° once you've removed it from the oven. Rest for 10 minutes before slicing and serving with mashed potatoes with a bottle of Clos Du Val 2015 Three Graces.