

Perfect summer pairing from the Trius Restaurant kitchen.



## BBQ SKIRT STEAK WITH SALSA VERDE

Makes 2-4 servings

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1/2 cup olive oil, divided  
4 garlic cloves, finely chopped  
1 tbsp finely grated lemon zest  
kosher salt and freshly ground black pepper  
2 cups coarsely chopped fresh herbs, such as tarragon, savory, and mint

1 cup coarsely chopped flat-leaf parsley leaves  
1 skirt steak (about 1 1/2 pounds), trimmed, cut into two or three 10" pieces  
lemon wedges

Mix 1/4 cup oil, garlic, and lemon zest in a medium bowl. Let marinate for 20 minutes. Add all herbs to oil mixture; stir until well coated. Let stand until herbs begin to wilt, about 10 minutes. Stir in remaining 1/4 cup oil. Season the herb salsa Verde to taste with salt and pepper.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Season skirt steak generously with salt and pepper and grill until charred, 2 minutes per side for medium-rare. Transfer steak to a serving platter; let rest for 5 minutes, allowing juices to accumulate on platter.

Transfer skirt steak to a cutting board and slice against the grain on a diagonal. Season to taste with salt; return to platter with juices. Spoon half of herb salsa Verde over. Serve with lemon wedges. Pass remaining herb Salsa Verde alongside.

## TRIUS RED 2015

\$24.95/BOTTLE

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**GRAPE VARIETY:** 43% Cabernet Franc,  
42% Cabernet Sauvignon  
15% Merlot  
**APPELLATION:** VQA Niagara Peninsula  
**STYLE:** Full-bodied and fruit-forward  
**ALCOHOL:** 13.6%

**FLAVOUR PROFILE:** Deep garnet with a youthful purple rim and a wonderful bouquet of black currant, black cherry, tobacco leaf, cedar chest, vanilla bean, cocoa powder and oak. Rich fruit flavours of blackberry and black currant, accented by barrel spice notes, fill the mouth. Black tea, cocoa, vanilla and spiced black fruits linger beautifully on the finish.

**WINEMAKER'S NOTES:** Individual lots received 14 to 25 days of skin contact during fermentation. Each varietal is barrel aged separately in French oak and American oak barrels for 6 months, then blended and oak aged a further 6 months. Malolactic fermentation takes place in the barrel.

**BEST SERVED:** Serve at a cool room temperature of 18°C. Drink now to 2025. Decanting is recommended if drinking through 2017.



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FRANK DODD, EXECUTIVE CHEF  
AT TRIUS WINERY RESTAURANT IN  
NIAGARA-ON-THE-LAKE, focuses on the finest regional and seasonal ingredients that enhance the wines from Trius Winemaker Craig McDonald.

everyday iconic *Trius*  
triuswines.com