

Please enjoy our wines responsibly.

# Recipe

## Grilled Skirt Steak with Herb Salad

20 MIN  
Total Time 

4  
Servings

### INGREDIENTS:

- 1 lb. skirt steak
- 1/4 cup olive oil
- Kosher salt
- ground black pepper, to taste
- 2 tbsp. whole grain mustard
- 1 tbsp. honey
- 1/2 cup fresh dill sprigs
- 1/2 cup mint leaves
- 1/2 cup watercress
- 1 bulb fennel, thinly sliced

### DIRECTIONS:

Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Toss steak with 2 tbsp. oil, salt, and pepper and grill, flipping once, until charred on the outside and cooked until desired doneness, about 4 minutes for medium-rare. Transfer steak to a cutting board and let rest 10 minutes before slicing. Meanwhile, whisk remaining oil, mustard, and honey; toss with herbs and fennel and serve with steak.

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