



Italian Grilled Steak in Tomatoes

To be paired with your February Wine Club Reds



Ingredients:

3/4 cup olive oi, 1/2 cup red wine, 1/4 cup lemon juice, 3 tbsp. **Roman Pepper Steak Seasoning**, divided, 4 steaks, New York or Tri-Ti, 1 green bell pepper, sliced, 1/4 cup diced red onion, 2 cups diced fresh tomatoes, 1 lb. box pasta shells

Notes: The goal is to have the pasta, sauce and steaks done at the same time. We found that starting the water boiling for the pasta and tomato sauce accordingly before grilling helped time this meal right.

Directions:

In a small bowl, mix together olive oil, red wine, lemon juice and 2 tbsp. Roman Pepper Seasoning. Place steaks in a gallon sized ziplock bag or other sealable container and pour in marinade. Marinate in fridge for 20-30 minutes. **Reserve the marinade!** Using the remaining 1 tbsp. of Roman Pepper, season both sides of the steak and grill to desired doneness. In a skillet over a medium/high flame, heat remaining liquid marinade and sliced bell peppers. Reduce down by two thirds, about 5-7 minutes, stirring. Reduce heat to medium, stir in onions and tomatoes. Cover and cook for 5-6 minutes, stirring occasionally. Remove cover; reduce to a simmer for an additional 5-6 minutes, stirring occasionally.

Serving Suggestions:

You can grill zucchini and yellow squash and serve on the side or serve with a fresh green salad.

Yields: 4 servings

Thanks to: Mike Johnston, Savory Spice Shop Founder



Mt. Olympus Spiced Tzatziki Sauce

To be paired with your February Wine Club Whites



Ingredients:

2 tsp. olive oil, 2 tsp. lemon juice, 2 cups plain yogurt*, 6-10 cloves **garlic, minced**, 1/2 cup cucumbers, peeled and diced, 2 tsp. **Mt. Olympus Greek Seasoning**

*Notes:

Use Greek yogurt for a thicker, more authentic option. Avoid low-fat or fat-free yogurts. To substitute dehydrated garlic for fresh, remember 1/8 tsp. dehydrated garlic equals one clove fresh garlic.

Directions:

In a medium bowl, combine olive oil and lemon juice. Slowly fold in yogurt and mix thoroughly. Mix in remaining ingredients. Serve chilled.

Serving Suggestions:

With pita bread for dipping or with **Za'atar meatballs**.

Yields: 2 1/2 cups

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