

The Virtual

WINE & FOOD AFFAIR

November 7-8, 2020

Coyote Sonoma

Coffee Cured Bacon Bone-in Ribeye

INGREDIENTS

20 Oz. Tomahawk Ribeye Chop	4 tbsp Clarified butter
8 Slices thick cut smoked bacon	1 oz. Bourbon
1 tsp Espresso powder	Coarse sea salt
1/2 cup Dark brown sugar	Cracked black pepper
2 tbsp Granulated garlic	
2 tsp Onion powder	
1 tbsp Ancho chili powder	

DIRECTIONS

Combine espresso, Ancho, 1/4 cup brown sugar, garlic, onion, black pepper to taste, and salt. Rub on Ribeye and let stand for up to an hour at room temperature.

Preheat oven to 300 degrees. On a half sheet baking pan, create lattice with bacon and par cook for 10 minutes. While par cooking the bacon, combine bourbon and the remainder of the sugar. Remove bacon and coat well with bourbon and sugar mixture. Bake an additional 10 minutes.

Wrap ribeye with cooled bacon lattice and pan sear on both sides for a minimum of 6 minutes per side, finish in oven until internal temp of 140 is reached. Rest for 10 minutes and baste with clarified butter to finish.

PERFECT PAIRING - 2016 Kitchen Hill, Cabernet Sauvignon

ABOUT OUR RECIPE

This is a relatively easy and quick recipe that delivers savory flavor and subtle earthy spice. Serve with sides of grilled asparagus and oven roasted rosemary potatoes.

WINEROAD

SONOMA County, CA