



Grilled Tri-tip Steak with Balsamic Vanilla Reduction Paired with our Sanford & Benedict Vineyard Pinot Noir

2-3lb tri-tip steak
olive oil
salt & pepper

17oz. balsamic vinegar
1 vanilla bean

6c. arugula

Pre-heat grill to high heat. Season tri-tip with salt and pepper. Brush olive oil generously on steak, set aside.

Put vinegar in a medium sauce pan. Halve the vanilla bean, scrape out seeds and put the seeds and the bean in with the vinegar. Boil on high heat reduce until syrupy, about 10 minutes.

Sear the meat on all sides, turn heat to medium and finish cooking until desired doneness (about 20 minutes for medium rare). Let rest for 15 minutes and slice thinly.

Drizzle arugula with olive oil and season with salt and pepper, set aside.

Divide arugula among six plates, place three to four slices of steak atop arugula and drizzle with balsamic glaze. Pour a glass of our Sanford & Benedict Vineyard Pinot Noir and enjoy!

Serves six

Recipe by Megan Reeves, megan@testarossa.com. Visit testarossa.com for more recipes