

[ B CELLARS  
ENTRÉE ]

# Beef Spiedini

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

## Ingredients



YIELDS 4 SERVINGS

### BEEF

1 lb new york strip steak, cubed  
1 cup oil  
4 garlic cloves  
Additional 1 tsp garlic

### AGLIO OLIO

2 Tbsp dried parsley  
1 Tbsp granulated garlic  
1/2 tsp red chili flake

### BREADING

1 cup panko breadcrumbs  
1/4 cup pecorino  
3 Tbsp Aaglio Olio

### ADDITIONAL INGREDIENTS

Oil for pan frying  
12 skewers  
Fennel bulb, cut into 1 in squares  
1 red bell pepper, cut into 1 in squares

### ARUGULA PESTO

1 Qt arugula packed  
1/4 cup toasted pine nuts  
3 garlic cloves  
2 Tbsp lemon juice  
3/4 cup olive oil  
1 tsp salt

## Pairing Insights



Chef recommends pairing his Beef Spiedini with arugula pesto alongside B Cellars' favorite crowd-pleasing wine, Blend 24. The arugula pesto helps to bring out the brightness of the Sangiovese, while the Cabernet Sauvignon helps to cut through the rich beef.





## *Instructions*

### **BEEF MARINADE**

Place oil and 4 cloves of garlic in a small sauce pot  
Cook over low heat for 20 minutes until garlic is soft  
Allow to cool, strain out the garlic cloves  
Take 1/4 cup of garlic oil and additional tsp of garlic and pour  
over cubed beef  
Marinate in the fridge for at least 2 hours

### **AGLIO OLIO**

Mix all ingredients together in a bowl

### **BREADING**

Mix all ingredients together in a shallow dish  
Take beef out of marinade  
Roll beef cubes in breading

### **SKEWERS**

Build skewers by alternating fennel, bell pepper, and beef, until  
skewers are full  
Heat oil in a cast iron pan over medium heat  
Cook 2 minutes per side or until browned and cooked through

### **ARUGULA PESTO**

Place the garlic, lemon juice, olive oil, and salt to a food processor  
Stop when the garlic is finely chopped  
Add the arugula and pine nuts and pulse until incorporated

### **ASSEMBLY**

Smear arugula pesto onto plate  
Place two skewers on top  
Drizzle with more arugula pesto