

[ B CELLARS  
ENTRÉE ]

# Honey Moroccan New York Strip

with Sautéed Carrots

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

## Ingredients

YIELDS 6



### STEAK

Six - 8oz New York Strip steaks  
*(or cut of your choice)*

### CARROTS

1 lb carrots, diced  
1 Tbsp olive oil  
2 tsp toasted cumin seeds  
2 Tbsp Banyuls Vinegar  
1/4 cup parsley, chopped  
salt to taste

### MOROCCAN SPICE BLEND

1 Tbsp brown sugar  
2 tsp paprika  
2 tsp cumin  
2 tsp cinnamon  
1/2 tsp clove  
1/2 tsp ginger  
1 tsp salt  
1 tsp black pepper  
1/4 tsp cayenne

\*should yield 1/4 cup\*

### MOROCCAN SPICE RUB

1/4 cup moroccan spice rub  
1/4 cup honey  
1 1/2 tsp worcestershire

## Pairing Insights



Enjoy B Cellars Hudson Syrah or Blend 25 with this incredible dish. Both of these wines will accentuate the spice profile in the Moroccan rub while the sweetness of the honey and carrots play well with the fruit notes in these wines.

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## *Instructions*

### **STEAK**

In a small bowl, mix all ingredients in the Moroccan Spice Blend until well incorporated

Mix Moroccan Spice blend, honey and worcestershire together

Rub Moroccan Spice Rub onto steaks

Marinate steaks in mixture for 2 hours

Grill over medium-high heat until desired temperature is reached

Remove from heat and let rest for 10 minutes before slicing or serving

### **SAUTÉED CARROTS**

Sauté carrots in olive oil until tender

Add toasted cumin seeds

Deglaze pan with Banyuls Vinegar

Finish in pan with parsley

Add salt to taste

