

Rivière

Tri-Tip Steak Arugula Salad with Blue Cheese and Glazed Walnuts

I recently made this salad for our friends from the east coast who were visiting the Russian River Valley in search of some small lot Pinot Noirs. I love the combination of a blue buttery cheese with our Pinot Noir and was in search of an easy light fun salad to pair with our Pinots! This is super easy to make and can be prepared before your guests arrive.



Tri-Tip Rub

- 2 tablespoons ground coffee
- 1 tablespoon brown sugar
- 1 teaspoon of smoked paprika
- 1 teaspoon each of onion and garlic flakes
- Sea Salt and pepper to taste
- 3 lb Tri-Tip Steak

Hint: Trader Joe's makes a BBQ Rub with Coffee & Garlic that is perfect to use in place of the above

Combine all the above ingredients with a ¼ cup of Olive Oil to create the paste. Generously rub all over the steak. Let marinate for at least an hour in room temperature. If you choose to marinate refrigerated over night- let meat sit at room temperature 1 hour before grilling it.

Grill the Tri-Tip on each side until it develops a dark brown crust. Approximately 5 minutes on the first side and 8 minutes on the second side. Middle temperature should be between 130-135 degrees.

Arugula Salad-Serving for 6

- 1 package of pre washed arugula (10 oz.)
- Sliced Vidalian Onion (you decide how much)
- Handful of Glazed Walnuts
- Handful of dried cranberries or cherries
- ½ a cup of crumbled Blue cheese
- I recommend a balsamic vinaigrette dressing that your guests can apply themselves.
- Slice Tri-Tip against the grain-place on top of the salad.

Tri-Tip has tremendous versatility with wines and pairs perfectly with both of our Pinot Noirs. The meaty, bacon-y flavor from the blue cheese with the complexity of the wine compliments the tart yet sweet kick from the rub on the Tri-Tip. The combination creates a full flavored cuisine experience with layers of fun! Enjoy!

