



## KALAMATA OLIVE BRINED GRILLED RIBEYE WITH HORIATIKA SALAD

This is a simple steak salad that is rich enough to hold up to our bold cabernet. The saltiness of the Kalamata brine is balanced by the rich fattiness of a well-marbled ribeye. The crisp vegetables in the Greek salad provide a refreshing counterpoint to the bold flavors of the beef. The 2005 Silver Palm Cabernet Sauvignon exhibits rich color, peppercorn and smoke that equal that of the ribeye.

**Serves 4 people**

<b>4 12 oz</b>	<b>Ribeye Steaks</b>
<b>2 1/2 C.</b>	<b>Kalamata olive Juice</b>
<b>2 oz.</b>	<b>Olive Oil</b>
<b>Salt and Pepper</b>	

In a plastic container marinate the steaks in the olive juice for at least 4 hours or overnight. Preheat grill to medium high. Remove steaks from olive juice and discard juice. Season with a small amount of salt and fresh ground black pepper. Grill to desired doneness. While grilling, assemble the salad below.

<b>1 Pint</b>	<b>Sweet cherry tomatoes, halved</b>
<b>1</b>	<b>Red onion, thinly sliced</b>
<b>1</b>	<b>Cucumber, peeled and cut into half moons</b>
<b>1/4 lb.</b>	<b>Feta cheese, crumbled</b>
<b>1/2 C.</b>	<b>Olive oil</b>
<b>1/8 C.</b>	<b>Red wine vinegar</b>
<b>1</b>	<b>lemon, juiced</b>
<b>4 sprigs</b>	<b>Greek oregano</b>
<b>16</b>	<b>Kalamata olives</b>
<b>Salt and fresh ground pepper to taste</b>	

Combine all ingredients in a large bowl season with salt and pepper. Gently toss until thoroughly coated.

Assemble plate with salad next to Ribeye.