

From the kitchen of the Winery at Wilcox



Marinated Beef

- 4 NY strip steaks or fillets
- 1 Cup Merlot
- 1/4 Cup Worcestershire sauce
- 2 crushed garlic toes
- 2 Tbs. olive oil
- 1 tsp. ground pepper
- 1/2 tsp. onion salt
- 1/2 crushed thyme

MIX all ingredients in glass baking dish. Place steaks in marinade, turning several times to coat. Cover. Place in refrigerator for at least one hour. Meat can be prepared on grill or under broiler to taste.

* Suggested wine for dinner: Cabernet Sauvignon or Hunter Red