

# BBQ TERES MAJOR

RECIPE BY: Dean A. Thomas, CEC CCE

*“This sampling shares all the great flavors of the regional products in one taste. The BBQ rub lends the spice to this unique cut of beef, which accompanies the local products, highlighted by the C’est la Vie Cabernet reduction to add a little tannin in your diet.”*

## INGREDIENTS

3 lbs	Angus Beef Teres Major
1 bottle	C’est la Vie Cabernet Sauvignon
1 each	Onion, medium dice
1 each	Red Bell Pepper, medium dice
8 oz	Connelly Gardens Micro Greens
Drizzle	Extra Virgin Olive Oil
To Taste	Fresh Ground Black Pepper
50 each	Salt & Pepper Savory Butter Pâté Brisée Rounds
6 oz	Winchester Farms Super Aged Gouda

## CHEF DEAN’S BBQ RUB

½ cup	Light Brown Sugar
3 tbsp	Kosher Salt
1 tbsp	Mustard Powder
1 tbsp	Onion Powder
1 tbsp	Paprika
1 tbsp	Granulated Garlic
1 tbsp	Black Pepper
1 each	Ancho Chile, Seeded & Ground
½ tbsp	Cayenne Pepper
1 tsp	Ground Cinnamon

## METHOD OF PREPARATION:

Begin by dry rubbing the Teres Major with the BBQ rub 24 hours in advance to allow the cure to set.

Using a stainless steel saucepan, slowly reduce the wine with the onion and red bell pepper to ¾ cup; strain and reserve in squeeze bottle.

For service, char-grill the BBQ cured Teres Major to medium rare; remove from heat and allow to rest for 3-4 minutes. Slice into ¼" thickness. Using the Salt & Pepper Savory Pastry as a base, top with a small amount of micro greens tossed with olive oil and black pepper; place a slice of BBQ beef on top with a small shaving of Gouda and complete with a few drops of wine reduction.