

Estd. 1976

NAPA CELLARS

SIRLOIN KEBABS WITH CUMIN YOGURT

Pair with Napa Cellars Merlot

Grilled meat, vibrant greens and Napa Cellars Merlot—a great way to celebrate spring!

Serves 4

KEBABS:

1½–2 lbs. top sirloin, fat trimmed and cut in 1 ½ inch cubes
½ cup olive oil
½ cup red wine
1 teaspoon minced garlic
1 teaspoon each thyme and oregano
½ teaspoon freshly ground black pepper
3 Tablespoons minced onion

METAL SKEWERS:

1 red onion, peeled, quartered and divided
Sea salt
2 bunches cleaned watercress, large stems removed
¼ cup chopped green onions

CUMIN YOGURT SAUCE:

2 cups Greek yogurt
1 teaspoon minced garlic
1 teaspoon ground cumin
1 cup peeled, grated cucumber (preferably English or Persian type)
½ teaspoon salt

INSTRUCTIONS:

To prepare kebabs, mix the oil, wine, garlic, herbs and minced onion; distribute well over meat cubes. Cover tightly and refrigerate at least 3 hours, or overnight. For Cumin Sauce, stir sauce ingredients together, cover and chill until ready to serve, at least 1 hour.

Heat barbecue grill to medium–hot. Drain meat cubes and thread onto metal skewers, alternating with pieces of red onion; season both sides of skewers with salt. Grill meat to desired degree of doneness, turning several times; remove from fire. Spread watercress on a warm platter, sprinkle the green onions over, and dab with a few spoonfuls of cumin yogurt. Place kebabs on top and serve immediately. Pass remaining sauce at the table.

FOUR DECADES IN THE NAPA VALLEY

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