



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JAN 2016  
Recipe 80

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## Florentine-style New York Strip Steaks with Grilled Cremini Mushroom Skewers.

### PREPARATION

For Strip Steaks:

- 1 - Preheat grill to medium-high.
- 2 - Season steaks generously with salt and pepper, then grill to desired doneness (about 4 minutes per side for medium-rare).
- 3 - Combine oil and herbs on a large platter. Transfer grilled steaks to platter and let rest 5 minutes, turning them occasionally to coat. Drizzle each steak with balsamic before serving.

For Mushroom Skewers:

- 1 - Prepare grill with foil and then preheat to medium-high
- 2 - Mix all ingredients (except mushrooms) together in a bowl to make the vinaigrette.
- 3 - Thread 4 mushrooms on each skewer and grill for 5 minutes, turning occasionally.
- 4 - Remove from grill and drizzle with vinaigrette.



Florentine-style New York Strip Steaks  
with Grilled Mushroom Skewers

Cook's Note: Dripping with olive oil, balsamic vinegar and fresh herbs, this dish is as flavorful as it is colorful. (Recipe courtesy of my good friend and talented Italian cook, Luciana Valenti.)

Happy New Year!  
-George

(photo by Marc-Henri)

### INGREDIENTS

For Strip Steaks:

- 4 (1/2 pound) New York Strip steaks (or any other good grilling steaks)
- salt & black pepper (to taste)
- 1/4 cup GC Farms' extra virgin olive oil
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh sage

For Mushroom Skewers:

- 1/3 cup GC Farms' extra virgin olive oil
- 1/4 cup fresh tomatoes, diced
- 3 tablespoons fresh lemon juice
- 2 tablespoons minced fresh chives
- 1 tablespoon shallots, minced
- 1 teaspoon Dijon mustard
- 1/2 teaspoon honey
- salt and pepper (to taste)
- 32 cremini mushrooms (approx. 1 pound)
- 8 small skewers

### COOK'S NOTE:

Dripping with olive oil, balsamic vinegar and fresh herbs, this dish is as flavorful as it is colorful. (Recipe courtesy of my good friend and talented Italian cook, Luciana Valenti.)

Bon Appetit!  
-George