



OREGON  
WINE

# GRILLED SKIRT STEAK WITH OREGON BLUE CHEESE BUTTER

By Chef Stephanie Pearl Kimmel of Marché in Portland, OR  
Serves 4

## INGREDIENTS

1/4 pound unsalted butter, softened

1/2 cup crumbled Oregon blue cheese

1 teaspoon fresh thyme

1 1/2 pounds skirt steak, cut along the grain into four portions

1 clove garlic, minced

Salt and freshly ground pepper

## PREPARATION

### STEP 1

Combine the butter, blue cheese, thyme and pepper in a bowl and set aside at room temperature.

### STEP 2

Rub the steaks with garlic, salt and pepper and set aside for half an hour to come up to temperature.

### STEP 3

Prepare your grill with a hot fire and cook the steak for 3 minutes per side (for medium rare). Place steaks on a platter and let them rest for five minutes or so. Top each steak with a generous dollop of blue cheese butter, slice across the grain, and enjoy.

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## PAIR WITH OREGON SYRAH

In Oregon's temperate climate Syrah's hallmark white-pepper notes shine. With savory spice and notes of black fruit and tobacco, Syrah is an ideal pair that stands up to the steak's seasoning and the richness of blue cheese butter.