



# DANCING BULL

## Marinated Sirloin with Gorgonzola Mashers

### INGREDIENTS

#### Marinated Sirloin

1 to 1 and 1/2 Lb. sirloin steak sliced 3/4 inch thick  
1/2 cup soy sauce  
2 Tbsp. Dijon mustard  
2 finely chopped garlic cloves  
1/4 cup red wine (preferably Shiraz)  
2 Tbsp. cracked black pepper

#### Gorgonzola Mashers

3 to 4 large Russet potatoes  
4 cloves sliced fresh garlic  
1/4 cup butter or margarine  
1/2 cup milk  
1/3 cup crumbled Gorgonzola cheese  
2 tsp. Salt  
2 tsp. Cracked pepper

### INSTRUCTIONS

#### Marinated Sirloin

Combine marinade ingredients with sliced steak in large sealable plastic bag. Seal and refrigerate at least 1 hour. Preferably overnight. Remove steak from marinade and discard remaining sauce. Broil 3 to 5 minutes per side until desired doneness.

Slice potatoes into 1/2 inch wedges, leaving skins on. In a large pot combine 2 Quarts water, sliced garlic, and sliced potatoes, boiling on high for 25 minutes.

Strain water and add butter and milk. Mash with a potato masher until milk and butter are incorporated and mixture has a slightly chunky texture. Add salt, pepper, and Gorgonzola, stirring with a wooden spoon until incorporated. Serve with mixed baby greens with balsamic vinaigrette and Dancing Bull Cabernet Sauvignon.