

Grilled Steak

Ingredients

Two great steaks

1 bottle Russian River Pinot Noir

Preparation

Fire your oven until the dome goes white and you have developed a good bed

of coals. Rake the coals forward toward the mouth of the oven. Preheat your cast iron Tuscan Grill in the oven with the coals underneath, and then throw on the steaks. Try grilling the steaks with just salt. They will cook very quickly

to mid-rare (about 7 minutes total).

Steaks grilled in your Italoven will be very tasty, with a nice sweet smoke flavour.