

Breitenbach Tuscon Style Portabella Steak



IT'S WHAT'S FOR DINNER.®

Fred Davis, Jr., Chef, The Perfect BBQ, Dover

Fred Davis, Jr. always had a passion for perfecting a barbeque sauce that would compliment baby back ribs. In his own kitchen, by trial and error, he found the combination of ingredients that matched the taste he was looking for. In 1986 he opened "The Rib Rack" in New Philadelphia. In 1991 Fred purchased and renovated a historic Victorian home in Dover and named the restaurant after his mother, Emanuella.

In 1997 Fred went to Breitenbach Wine Cellars and became involved in winemaking.

Serves 6 to 8

- 3 pounds bottom round steak
- 2 large eggs
- ½ cup milk
- 4 cups Italian bread crumbs
- ½ cup Breitenbach olive oil
- 1 pound portabella mushrooms, cut in large pieces
- 1½ pounds Roma tomatoes, cut in large pieces
- 1 cup Breitenbach Festival wine
- ½ cup beef stock
- ½ cup water
- ½ teaspoon basil
- salt and pepper to taste

Cut bottom round steak into 3- to 4-ounce pieces. Beat eggs and milk together. Dip steak into milk-egg mixture.

In separate large pan, bread steak with Italian bread crumbs. Pan-fry in Breitenbach olive oil until golden brown on each side. After steak is browned, place in large roaster; adding cut mushrooms and tomatoes. Add 1 cup Breitenbach Festival wine with beef stock and water mixture. Sprinkle with basil, salt and pepper to taste.

Bake uncovered at 350°F for approximately 90 minutes or until tender.

**Suggested OHIO PROUD Wine:
Breitenbach Festival**