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For our special feature, Sebastian & Co have provided us with this “How To Asado” package below. At the end, check out the extensive list of Argentine wines our GOW team has tasted recently and something that should please everyone in your crowd.

SEBASTIAN & CO

FINE MEATS LTD.

Pisco Sour

Ingredients:

- 2 oz pisco (preferably Capel or Gobernador)
- 1 oz fresh lemon juice
- ½ oz simple syrup (one part sugar, one part water – boiled and then cooled)
- 1 fresh egg white

Instructions:

- Fill cocktail shaker with ice
- Pour in pisco, lemon juice, simple syrup and egg white
- Shake vigorously for 60 seconds
- Pour into a chilled flute or highball glass
- Add 3 to 5 drops of bitters on top of the foamy drink for aromatics

Pebre

Fresh Salsa used as an accompaniment for meats and sides

Ingredients:

- 2 medium tomatoes, finely chopped (approx 1½ cups)
- ½ white onion, finely chopped (approx 1½ cups)
- 1 bunch cilantro, chopped (approx ½ cup)
- 50 ml fresh lemon juice
- 1 tablespoon salt
- ¼ cup vegetable or olive oil

Instructions:

- Chop tomatoes, onion and cilantro by hand; combine in a bowl
- Add lemon, salt and oil
- Toss and serve

Chimichurri

A condiment made of finely chopped fresh herbs, traditionally served as an accompaniment to grilled meat

Ingredients:

- 1½ bunch cilantro, finely chopped (approx ¾ cup)
- 1 bunch Italian Parsley, finely chopped (approx ½ cup)
- ½ bunch fresh oregano, finely chopped (approx ¾ cup)
- 50 ml fresh lemon juice (approx juice of 1 large lemon)
- 1 teaspoon of Kosher salt
- ½ teaspoon freshly ground black pepper
- ½ small shallot, finely diced
- ¼ tomato, finely chopped
- 1 tsp Sambal chili sauce
- ½ garlic clove, finely chopped
- 200 ml vegetable oil

Instructions:

- Finely chop cilantro, parsley, oregano, shallot and tomato by hand; combine in a bowl
- Add salt, pepper and sambal
- Toss and serve

Ensalada Chilena

This is a must at any Asado and is considered Chile's national salad

Ingredients:

- 1 cup sweet white onions, finely julienned
- 3 cups tomatoes, thinly sliced
- 1 teaspoon fresh lemon juice
- 3 tablespoons olive oil
- Kosher salt & freshly ground pepper, to taste
- 1 tablespoon fresh cilantro, chopped

Instructions:

- Mix tomatoes, onion, cilantro salt and pepper together in a bowl
- Combine olive oil and lemon juice, and pour over salad
- Serve in a bowl transfer to a platter

Grilled Meat

Ingredients:

- Argentinean Vacio
- Brazilian Picanha (or sirloin cap)
- Entraña (arrachera/ skirt steak)
- Hanger steak
- Tri tip
- Other popular North American steaks are also an option, although they are usually cooked as a roast, as opposed to single steaks (and sliced on the bias and served family-style on a platter)
 - Sirloin
 - New York Striploin
 - Ribeye
- Chicken thighs (skin-on)
- Sausages

Instructions:

- All meat is cooked over charcoal
- Cooking technique doesn't really vary by cut; everything is usually done as slowly as possible, sprinkling a little bit of salt as the meat is cooking; the meat should be flipped constantly
- The heat should be low so that you can place your hand 5" on top of the grill for 2 seconds comfortably
- Typically, beef is cooked to medium rare and always sliced against the grain
 - For those who like their meat well done, I usually slice it all and throw the slices back on the grill to cook for an extra 3 minutes.
- Chicken isn't generally marinated, just as most meats aren't marinated. Rather, it is just treated with salt during the grilling process
 - However, I have made a simple lemon beer splash for basting the chicken as it is cooking, and this has been very well received
 - Regardless of whether or not chicken is marinated, it is always grilled with the skin on

Gismondi on Wine – Wine Recommendations

Prices listed are for British Columbia at the time of publishing. Click the links for our tasting notes and prices in other provinces.

[Argento Estate Reserve Organic Malbec 2018](#) - \$17.49

[Ben Marco Expresivo 2018](#) – \$47.99

[Catena Malbec High Mountain Vines 2018](#) - \$24.99

[Clos de los Siete 2017](#) - \$26.99

[El Esteco Fincas Notables Las Mercedes Tannat Cuartel No. 28 2015](#) - \$31.99

[Felino Malbec 2019](#) - \$24.99

[Finca Decero Malbec Remolinos Vineyard 2017](#) - \$27.99

[Doña Paula Rosé 2020](#) - \$18.50

[Doña Paula Los Cardos Malbec 2019](#) - \$12.99

[Doña Paula Selección de Bodega Malbec Alluvia Vineyard 2016](#) - \$47.99

[El Enemigo Malbec 2017](#) - \$39.99

[Graffigna Reserve Malbec 2019](#) - \$14.99

[Kaiken Ultra Malbec 2018](#) - \$23.00

[Luigi Bosca Malbec 2018](#) - \$23.99

[Luigi Bosca de Sangre Cabernet Sauvignon - Shiraz - Merlot 2017](#) - \$31.00

[Terrazas de los Andes Cabernet Sauvignon Reserva 2017](#) - \$23.99

[Versado Old Vines Malbec 2017](#) - \$46.99

[Vistalba Corte C Malbec Cabernet Sauvignon 2017](#) – \$30.00

[Zorzal Terroir Unico Pinot Noir 2018](#) - \$19.49

[Zuccardi Q Malbec 2018](#) - \$24.95