

STEAK AU POIVRE WITH RED WINE PAN SAUCE

Recipe by Food & Wine

PAIR WITH:
"OLIVEN VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

1 (1-inch-thick) rib eye steak, trimmed
and tied with butcher's twine

1 teaspoon kosher salt

1 teaspoon cracked black pepper

1/4 cup unsalted butter, divided

1 tablespoon neutral oil, such as
grapeseed

1/4 cup minced shallots

1/2 cup red wine

1 cup homemade beef broth



PREPERATION

- Season steak with salt and pepper, pressing pepper into steak.
- Melt 1 tablespoon butter with oil in a large stainless steel skillet over medium-high.
- Add steak and sear until crusty, browned, and fat is rendered, about 2 minutes.
- Flip and sear 2 minutes.
- Using tongs, lift steak and press edge of steak into pan, rolling until edges are browned and rendered.
- Place steak flat in pan, and reduce heat to medium.
- Cook to desired degree of doneness, 2 minutes to 2 minutes and 30 seconds per side for medium-rare.
- Transfer steak to a cutting board.
- Pour off fat from pan, reserving fond in pan.
- Melt 1 tablespoon butter in skillet with fond.
- Add shallots and cook, stirring often, until shallots are softened, about 2 minutes.
- Deglaze the pan with wine. Simmer until reduced by half, about 3 minutes.
- Add broth and simmer until sauce is thick enough to coat the back of a spoon.
- Add remaining 2 tablespoons butter to sauce and gently shake pan to incorporate butter as it melts.
- Slice steak and divide slices between 2 plates. Drizzle steak with pan sauce and serve.