



Steak Au Poivre with Red Wine Pan Sauce

Pairs with 2018 Leona Zinfandel



2 servings



20 minutes

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

DIRECTIONS

1. Season steak with salt and pepper, pressing pepper into steak.
2. 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.
3. 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 30 seconds per side for medium-rare. Transfer steak to a cutting board. Pour off fat from pan, reserving fond in pan.
4. Melt 1 tablespoon butter in skillet with fond. Add shallots and cook, stirring often, until shallots are softened, about 2 minutes.
5. To serve, divide salad among individual plates and garnish with slivered almonds and extra basil leaves.
6. Add remaining 2 tablespoons butter to sauce, and gently shake pan to incorporate butter as it melts.
7. Slice steak, and divide slices between 2 plates. Drizzle steak with pan sauce and serve.