


Steak with Red Wine Sauce

Serves 4-6

Ingredients:

3 Tbsp. unsalted butter

2 Tbsp. olive oil

2 strip steaks, 1' thick, about 1 ½ -2lbs. 

½ cup chopped shallots*

4 Tbsp. chopped chives*

1 Tbsp. red wine vinegar

¾ cup dry red wine

Kosher salt & fresh ground pepper to taste

Directions:

1. Heat 2 Tbsp. of butter and oil in a heavy skillet over medium heat. Once the butter is sizzling, add the steak and cook for about 8 minutes on each side for rare. Cook steak slightly under desired doneness as it will continue to cook a bit while resting. Transfer steak to a platter and keep warm.
2. Pour off all but 2 tablespoons of the fat from the skillet. Raise the heat to medium-high and add shallots and 3 ½ Tbsp. of the chives. Stir and cook for 30 seconds. Add the vinegar and wine; simmer for 1 minute. Stir in remaining 1 Tbsp. butter and season with salt and pepper; remove from heat.
3. Slice steak against the grain into ½ in thick slices; serve topped with the wine sauce and sprinkled with remaining chives occasionally, until softened, about 5 min. Reduce heat to medium and cook until tender, 5-7 min. Season with salt & pepper.*

***Cook's Notes*:** Trader Joe's carries shallots at a good price. You can also substitute finely diced yellow onions for the shallots



TREASURE BOX ITEMS= 

**Recipe submitted by:
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