



## **PAN-SEARED STEAK WITH RED WINE SAUCE FOR TWO**

Pan sauces cook quickly, so prepare the ingredients before you begin cooking the steaks. Use a heavy skillet with a nonreactive cooking surface.

### **Ingredients**

- 2 boneless 8-ounce rib-eye steaks or top loin steaks, 1 to 1 ¼ inches thick, thoroughly dried with paper towels
- 1 small shallot, minced (about 2 tablespoons)
- 1 teaspoon brown sugar
- ¼ cup dry red wine, such as Cabernet Sauvignon
- ¼ cup low-sodium chicken broth
- 1 bay leaf
- 1 ½ teaspoons balsamic vinegar
- 1 ½ teaspoon Dijon mustard
- ½ tablespoons unsalted butter, cut into 3 pieces

### **Directions**

1. Heat heavy-bottomed, 10-inch skillet over high heat until very hot, about 3 minutes. Meanwhile, season both sides of steaks with salt and pepper.
2. Lay steaks in pan, leaving 1/4-inch of space between each; reduce heat to medium-high, and cook without moving until well browned, about 4 minutes. Using tongs, flip steaks; cook 4 minutes more for rare, 5 minutes more for medium-rare, and 6 minutes more for



medium. Transfer steaks to large plate and tent with foil to keep warm.

3. Off heat, add shallot and sugar to empty skillet; using pan's residual heat, cook, stirring frequently, until shallots are slightly softened and browned and sugar is melted, about 45 seconds. Return skillet to high heat, add wine, broth, and bay leaf; bring to boil, scraping up browned bits on pan bottom with wooden spoon. Boil until liquid is reduced to 3 tablespoons, about 4 minutes. Stir in vinegar and mustard; cook at medium heat to blend flavors, about 1 minute longer. Off heat, whisk in butter until melted and sauce is thickened and glossy. Add thyme and season to taste with salt and pepper. Remove bay leaf, spoon sauce over steaks and serve immediately.

### **Making the Sauce**

1. Pan-sear the steaks in a heavy-bottomed, nonreactive skillet.
2. Use the residual heat in the pan to sauté the aromatics until they just begin to caramelize.
3. Return the pan to the heat, add the liquids, bring to a boil, and reduce the total volume to about 1/3 cup.
4. Off heat, whisk in the butter until it is melted and incorporated, then add fresh herbs and season to taste.