

RED BICYCLETTE

French Countryside Steak with Shallot Sauce

For the sauce:

1 T Olive oil
10 Shallots, cut in half
2 T Sugar
5 T Balsamic vinegar
1 c Chicken broth
1 c Beef broth
1 t Fresh thyme
Salt and pepper to taste

For the steak:

4-8oz. New York strip steaks
1T Olive oil
Salt and pepper to taste

Directions

For the sauce:

Heat oil in a large heavy-bottom skillet over medium heat. Add the shallots and sauté for 15 minutes. Sprinkle with sugar and stir for 5 minutes more while continuing to cook. Add vinegar and boil until consistency of mixture becomes syrup-like (about 1 minute). Add both broths and cook for about 15 minutes to reduce mixture. Remove from heat. Add thyme, and season with salt and pepper.

For the steak:

Rub steaks with olive oil and sprinkle with salt and pepper. Broil on each side for 6 minutes for medium-rare meat. Place each steak on a plate and surround the meat with spoonfuls of shallot sauce. Top the steaks with shallots.

Serves 2

Delicious, when paired with Red Bicyclette® Syrah