

RED BICYCLETTE

Steak with French Merlot Glaze

For the glaze:

1 T Butter
1 T Shallots, finely chopped
1 t Garlic, finely chopped
1 1/2 c Merlot
1 1/2 c Beef broth
1/2 t Thyme
1/2 t Rosemary
Salt and pepper to taste

For the Rib Eye Steak:

2-8 oz. Rib-eye steaks
1 T Olive oil
Salt and pepper
1/3 c Blue cheese, crumbled

Directions

For the glaze:

Combine butter and shallots in a small saucepan and sauté on medium high heat until golden brown, then add garlic and sauté for 2 more minutes. Add wine, turn down heat to medium, and cook until liquid reduces to 1/3. Add beef broth and reduce remaining liquid in pan to 1/3. Add thyme, rosemary and salt and pepper to taste. Continue to reduce liquid until 1/2 cup remains.

For the Rib Eye Steak:

Rub both sides of steak with oil and sprinkle with salt and pepper. Place steaks on a broiling pan. Broil 2 inches away from heat for 6 minutes on each side for medium-rare. Remove from broiler and let stand for 5 minutes. Place each steak on a plate and drizzle with desired amount of Merlot glaze. Top with crumbled cheese.

Serves 2

Delicious, when paired with Red Bicyclette® Merlot