



Sautéed Steaks with Wine Butter

Toasted Rosemary sprigs add a flavorful touch! Serves 4 main courses

Pairings

Rich and flavorful reds, including Pinot Noir, Petit Syrah, and Cabernet Sauvignon. Spanish and Italian dry, medium body red wines.

Ingredients

(4) 8 oz Boneless Steaks, 1" Thick
1/4 c Olive Oil
Salt & Pepper
3/4 c Pinot Noir or dry red wine
2 Tbsp softened Butter
4 sprigs Rosemary
Garnish of curly endive or Parsley

Preparation

1. Trim the excess fat from the steaks and slash their edges in several places to prevent curling during cooking. Rinse and pat dry with paper towels.
2. In a large, heavy skillet, heat 2 Tbsp of oil over medium-high heat.
3. Brown the steaks on both sides, sautéing each side until they reach their desired doneness, turning only once. Remove the steaks from the heat and transfer to warmed serving plates. Season with the salt & pepper.
4. Remove any excess fat from the pan and add the wine. Increase the heat to high and stir to loosen the drippings. Cook, stirring until the mixture is reduced to 1/3 cup and has a thin-syrup consistency. Remove from heat.
5. Gradually stir in the softened butter. The sauce should be a creamy consistency.
6. In a small skillet, heat the remaining oil. Brown the rosemary sprigs for 1 1/2 minutes, turning to cook all sides.
7. To serve, pour the sauce around each steak. Top with the toasted rosemary and garnish with endive or parsley.
8. Serve & enjoy!

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