



Zucca Mountain Vineyards Recipe Collection

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Pan-Seared Strip Steak with Red Wine Panace Sauce and Pink Peppercorn Butter

Ingredients

Pink-peppercorn butter:

- * 1/4 cup (1/2 stick) unsalted butter, room temperature
- * 1 teaspoon minced fresh thyme
- * 1 teaspoon honey
- * 1 teaspoon whole pink peppercorns
- * Coarse kosher salt

Steak:

- * 1 10-ounce New York strip steak (about 1 1/4 to 1 1/2 inches thick)
- * 2 teaspoons extra-virgin olive oil, divided
- * 1 teaspoon minced fresh thyme
- * Coarse kosher salt
- * 1/4 cup thinly sliced shallot
- * 1 cup dry red wine
- * 1/2 cup low-salt beef broth or low-salt chicken broth

Prep:	15 min
Inactive Prep	30 min
Cook	10 min
Total:	50 min

For pink peppercorn butter:

Combine first 4 ingredients in small bowl; mix with fork until peppercorns are slightly crushed.

Season with coarse salt and black pepper. Place small sheet of plastic wrap on work surface; place butter mixture atop plastic. Using plastic wrap as aid, form butter mixture into 1 1/2-inch-diameter cylinder; wrap tightly and chill. **DO AHEAD:** Can be made 3 days ahead. Keep chilled. Bring to room temperature before using.

For steak:

Rub steak with 1 teaspoon oil; sprinkle both sides with thyme, then coarse salt and 1/4 teaspoon black pepper. Let steak stand at room temperature 30 minutes.

Heat medium nonstick skillet over medium-high heat. Add steak; cook to desired doneness, 3 to 4 minutes per side for medium-rare. Transfer steak to plate; tent with foil. Add 1 teaspoon oil to skillet; add shallot and sauté until slightly softened, scraping up browned bits. Add wine; boil until liquid is reduced by half, stirring often, about 1 minute. Add broth; boil until sauce is thickened, about 2 minutes. Whisk in 3 tablespoons pink-peppercorn butter. Season sauce with coarse salt and pepper.

Cut steak against grain into 1/3-inch-thick slices. Divide between plates. Top with sauce.



Serve with 2009 Zinfandel!