



Dry Creek Steak Meritage

4 ea 5-6 oz boneless top sirloin steaks
(New York or filet) about 1" thick
1 T whole black peppercorns
2 T unsalted butter
3 T finely chopped shallots
 $\frac{3}{4}$ cup Dry Creek Vineyard Meritage
 $\frac{1}{2}$ cup heavy cream
1 tsp dried tarragon
Salt to taste

Crush the peppercorns with the bottom of a small heavy saucepan and roll the steaks in the roughly cracked pepper. In a skillet large enough to accommodate the meat, melt the 1T of butter and cook the steaks until almost done. Remove from pan to a heated platter and place in warm oven.

Add remaining 1T of butter to skillet and sauté the shallots until just softened. Add the red wine and let reduce, over high heat, until $\frac{1}{3}$ C remains, about five minutes. Add the cream and tarragon, reduce until the sauce is thickened and $\frac{1}{2}$ C remains. Season with salt and spoon 2T of sauce over each steak and serve hot. Accompany the steaks with crispy over roasted potatoes and broccoli. Serves four. Preparation time, 30 minutes. And don't forget the Dry Creek Vineyard Meritage.