

Dry Creek Steak Cabernet

By Brad Wallace

Serves four.

Ingredients:

- 4 5-6 oz. boneless top loin steaks (New York or filet) about 1" thick
- 1 T. whole black peppercorns
- 2 T. unsalted butter
- 3 T. finely chopped shallots
- 3/4 cup Dry Creek Cabernet Sauvignon
- 1/2 cup heavy cream
- 1 tsp. dried tarragon, salt to taste

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

Add remaining 1 T. of butter to skillet and sauté the shallots until just softened. Add the red wine and let reduce, over high heat, until 1/3 cup remains, about 5 minutes. Add the cream and tarragon, reduce until sauce is thickened and 1/2 cup remains. Season with salt and spoon 2 T. of sauce over each steak and serve hot. Accompany the steaks with crispy oven roasted potatoes and broccoli.

Preparation time: 30 minutes.

Serve with Dry Creek Cabernet Sauvignon!!