



Pepper-Crusted Steak with Red Wine-Shallot Sauce

Prep: 13 minutes

Cook: 17 minutes • Serves: 4

- 1½ pounds boneless rib-eye or top sirloin steaks (about 1-inch-thick)
- 3 tablespoons unsalted butter, softened
- 1 tablespoon cracked black pepper
- 1 teaspoon kosher salt
- 2 tablespoons olive oil
- 1 cup thinly sliced shallots
- 2 cups dry red wine (such as Cabernet Sauvignon)
- 1 teaspoon Dijon mustard

1. Pat steaks dry with paper towels. In small bowl, combine 2 tablespoons butter and pepper; evenly coat both sides of steaks with butter-pepper mixture. Sprinkle steaks with salt.

2. In large skillet, heat oil over medium-high heat 3 minutes or until shimmering, but not smoking. Add steaks and cook 8 to 10 minutes or until internal temperature reaches 140° for medium-rare, turning steaks once halfway through cooking. Transfer steaks to cutting board and loosely cover with aluminum foil; let stand 5 minutes. (Internal temperature will rise 5° upon standing.)

3. While steaks rest, drain all but 1½ tablespoons drippings from skillet. Add shallots to same skillet and cook 1 minute, stirring frequently. Add wine, stirring to scrape browned bits from bottom of skillet; boil 5 to 7 minutes or until sauce thickens slightly. Remove skillet from heat; whisk in mustard and remaining 1 tablespoon butter.

4. To serve, thinly slice steaks across the grain and serve with sauce.

Approximate nutritional values per serving:

561 Calories, 28g Fat (13g Saturated), 140mg Cholesterol, 581mg Sodium, 10g Carbohydrates, 0g Fiber, 37g Protein