



Seared Steak with Red Wine Pan Sauce

Ingredients

- 2 (1 pound, 2-inch thick) New York strip steaks, or steak of choice
- Kosher salt and freshly ground black pepper
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 medium shallots, peeled and thinly sliced
- 1 medium garlic clove, peeled and minced
- ½ cup red wine
- 1 tablespoon [Fustini's Vinoso red wine vinegar](#)
- 1 cup low-sodium beef broth
- 2 teaspoons minced thyme
- 2 tablespoons unsalted butter

Directions

Step 1.

Use paper towels to pat dry the steaks and season generously with salt and pepper.

Place a large skillet on the stove over medium-high heat and add the oil. When the oil is shimmering, add the steaks and cook, turning once, until well-browned on both sides and an instant-read thermometer inserted in the thickest part registers 125°F, about 10 to 12 minutes. Remove the steak from the skillet, transfer to a plate, loosely cover with foil and let rest while you make the sauce.

Step 2.

Return the skillet to the stove over medium-high heat and add the shallots, stirring occasionally, until they begin to soften about 2 minutes. Add the garlic and cook for 1 minute until fragrant. Deglaze with red wine and vinegar and simmer until reduced to a glaze, about 30 seconds. Add the broth and thyme and cook until reduced by half, about 3 minutes.

Step 3.

Remove the skillet from the heat and whisk the butter into the sauce until thoroughly incorporated. Stir in any meat juices, which have accumulated on the steak plate into the sauce. Taste and adjust seasoning with salt and pepper. Transfer the steak to a carving board and thinly slice the meat against the grain. Transfer to individual serving plates and spoon the sauce over the top of the meat.