

Pan Seared Strip Steak with Red wine Pan Sauce and Pink Peppercorn Butter

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		pink peppercorn butter
1/4	cup	unsalted butter - room temperature
1	teaspoon	fresh thyme - minced
1	teaspoon	honey
1	teaspoon	whole pink peppercorns
		coarse kosher salt
		steak
10	ounces	New York Strip Steak (1.25 to 1.5in thick)
2	teaspoons	extra virgin olive oil
1	teaspoon	fresh thyme - minced
		coarse kosher salt
1/4	cup	shallot - thinly sliced
1	cup	dry red wine
1/2	cup	beef broth

For butter: Combine first 4 ingredients in small bowl; mix with fork until peppercorns are slightly crushed. Season with salt and pepper. Place small sheet on plastic wrap on work surface; place butter mixture atop plastic. Using wrap as aid, form butter mixture into 1.5" diameter cylinder; wrap tightly and chill.

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

Heat med nonstick skillet over medium high heat. Add steak; cook to desired doneness, 3-4 minutes per side for medium rare. Transfer to plate and tent with foil. Add 1 tspn oil to skillet; add shallot and saute 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 tbspsn pink peppercorn butter. Season sauce with salt and pepper.

Cut steak against grain into 1/3" thick slices. Top with sauce and serve.