

Steak Au Poivre with Red Wine Pan Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		boneless beef sirloin steaks at least 1 inch thick - trimmed
		salt
1	tablespoon	cracked black pepper
1	tablespoon	olive oil
		pan sauce
1	tablespoon	unsalted butter
1/2		red onion - finely chopped
1	clove	garlic - minced
1/2	cup	dry red wine
1	cup	beef stock
1	tablespoon	tomato paste
1	tablespoon	cornstarch
2	tablespoons	water - combined with cornstarch
2	tablespoons	flat leaf parsley - chopped
		salt
		freshly ground black pepper

Slash the edges of the steaks in 1 or 2 places to prevent curling. Sprinkle all sides generously with salt and cracked pepper, pressing the pepper into the surface of the meat. Let the steaks stand at room temperature for at least 15 minutes and up to 1 hour before cooking.

In a large, heavy frying pan over med-high heat, heat the olive oil. Add the steaks and cook to the desired doneness, turning once, 3-5 minutes on each side. Transfer to a platter and let rest, tented loosely with aluminum foil, while you make the sauce.

To make the sauce, in the same pan over med-high heat, melt the butter. Add the onion and garlic and saute until the onion is softened, 3-5 minutes. Add the wine and stock and boil until reduced by 1/2, 4-5 minutes. Reduce heat to med, whisk in the tomato paste and cornstarch mixture, and simmer, whisking occasionally, until slightly thickened, 3-5 minutes. Add more stock if too thick. Stir in parsley and season with salt and pepper.

Spoon sauce over steaks and serve.