

Strip Steaks with Balsamic Cream Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3		strip steaks (10 to 12 oz each) about 1 inch thick salt and pepper
1	tablespoon	vegetable oil
1		shallot - minced
1/4	cup	balsamic vinegar
1/3	cup	heavy cream
2	tablespoons	chives - finely chopped

Pat steaks dry with paper towels and season with salt and pepper. Heat oil in large skillet over medium-high heat until just smoking. Cook steaks until well browned, 3-5 minutes per side. Transfer to cutting board and tent with foil.

Add shallot to empty skillet and cook until softened, about 30 seconds. Stir in vinegar, scraping up any browned bits, and cook until syrupy, about 1 minute. Add cream and cook until slightly thickened, about 1 minute. Stir in chives and season with salt and pepper. Slice steaks and serve with sauce.