

# Tequila Poblano Pan Sauce

Amount	Measure	Ingredient - Preparation Method
1	small	shallot - minced
1		poblano chile - seeded and diced
1/2	teaspoon	ground cumin
1/2	cup	white tequila
1/2	cup	low sodium chicken broth
1	tablespoon	fresh lime juice
3	tablespoons	cold unsalted butter - cut into small chunks
1	tablespoon	fresh cilantro - chopped

After pan frying steaks, pour off all but 1 tablespoon fat from pan. Return to high heat and add shallot and poblano; saute, stirring and flipping frequently, until lightly browned and fragrant, 1 to 2 minutes. Add cumin and cook for 30 seconds. Transfer contents to bowl. Add tequila to pan off heat, reserving 2 tspns, and place pan on high heat. Light on fire and let flames subside. Add chicken broth and 2 tspns lime juice. Reduce to 1/3 cup (about 6 minutes). Add remaining 2 tspns tequila, remaining tspn lime juice, and any meat juices to pan. Remove from heat and whisk in cold butter, cilantro, poblano and shallot; season to taste with salt and pepper. Spoon over steaks and serve.

Yield: "2/3 cup"