

Pan Rib-eye or N.Y. Steak with Roasted Shallot Sauce

Ingredients

(serves one, sauce may be enough for two servings)

- 10 to 12 Ounce Center Cut Rib-eye Or N.Y. Strip Steak
- As Needed Kosher Salt & Pepper
- 2 Table Spoon Butter
- 4 Roasted Shallots
- 2 Fl. Oz. Bourbon
- 4 Fl. Oz. Demi-Glace, may be substituted with a brown sauce mix.

To Roast Shallots

- ❖ Slice Shallots into eight slices each.
- ❖ Coat Shallots with two table spoons of butter,
- ❖ In a baking pan or dish bake shallots for about 15 minutes.
 - ▶ **DONE WITH THE SHALLOTS**, take out of the oven and set aside.

Process

- Preheat oven to 400 degrees.
- Season steak with Light salt and pepper to taste.
- Heat a large sauté pan with heat proof handles on high flame.
- Once pan is hot, hold steak with thumb and pointing finger and sear all around the edge of the steak to seal about fifteen second on each edge side till you go around the whole steak. Then sear steak on both flat sides for 2 minutes each side.
- Place Pan with steak in the oven and finish cooking in oven for 3 to 4 minutes each side(*after the 3 or 4 minutes, flip over to cook evenly the other side another 3 to 4 minutes*) for medium rare
- Remove steak from the pan and discard steak drippings from pan.
- Add 1 tablespoon of butter to pan.
- Add roasted shallots and sauté until caramelized and translucent.
- Remove pan from burner and deglaze with bourbon.
- Carefully place the pan back on the burner, (*Be careful the bourbon may flame up with fire*).
- Burn off the alcohol from the pan Bourbon until flame is gone.
- Add demi-glace (brown Sauce) and reduce until thickened, about a couple of minutes.
- Season with salt to taste.
- Add in the sauce 1 tablespoon of the butter.
- Remove steak from oven and place on plate, spoon sauce on the steak.

Enjoy with your favorite side dish.