

Peppered Steak with Caramelized Shallots

Serves 4

4 10-ounce Sirloin steaks seasoned with salt and cracked blacked pepper

2 cups of peeled and thinly sliced shallots, about 16

4 cloves of garlic, thinly sliced

2 tablespoons chopped fresh thyme leaves

2 sticks of butter

2 tablespoons olive oil

1 cup red wine

Salt and pepper to taste

In a heavy bottomed skillet on medium-high heat cook the steaks in 1 tablespoon of butter until desired doneness, for medium rare about 4-5 minutes on each side. In another skillet cook the shallots and garlic with the remaining butter until shallots start to caramelize. Add the wine and thyme and simmer until the shallots are thickened and wine has reduced to almost dry. Season to taste. Serve the steak topped with the caramelized shallot mixture.

