

**SEARED PEPPERCORN CRUSTED NEW YORK STRIP STEAK  
WITH GORGONZOLA AND SPRING SCALLION MASHED  
POTATOES AND MUSHROOM ROSEMARY SAUCE**

Paired with 2013 Cabernet Sauvignon

**STEAK:**

RECIPE SERVES 4

4 New York Strip Steaks, *cut 1 ½ inches thick*  
Salt and Pepper

**MASHED POTATOES:**

2 ½ Pounds Russet Potatoes, *peeled & diced*  
2 Teaspoons Garlic, *minced fine*  
¼ Cup Butter  
¼ Cup Sour Cream  
¼ Cup Half and Half  
½ Cup Gorgonzola  
¼ Cup Scallions

**METHOD:**

1. Place the potatoes in a large pot of cold water and add 2 tablespoons of salt. Bring to a boil and cook until fork tender, 20 minutes.
2. Drain the potatoes in a large colander. Place them back into the dry pot and put on the stove.
3. Add the garlic and mash potatoes with a potato masher or whisk over low heat, allowing all the steam to escape before adding in all the other ingredients.
4. Add butter, sour cream, and half and half and stir to combine well.
5. Remove from the heat and add the Gorgonzola cheese and scallions and stir gently to combine. Place pot of potatoes in a warm oven until ready to serve.
6. Meanwhile make the sauce by melting the butter in a saucepan over medium heat. Stir in the garlic and shallot, and cook until the shallot has softened.
7. Add the mushrooms and continue cooking until mushrooms are browned.
8. Add the beef broth, wine, and Worcestershire sauce, bay leaf and rosemary. Bring to a simmer over medium-high heat.

**MUSHROOM SAUCE:**

¼ Cup Butter  
2 Tablespoons Shallot, *minced*  
1 Teaspoon Garlic, *minced*  
2 Cups Assorted Mushrooms, *sliced*  
(*Crimini, Oyster, Shiitake, Porcini*)  
1 Cup Beef Broth  
1/3 Cup Red Wine  
1 Tablespoon Worcestershire Sauce  
1 Bay Leaf  
1/4 Teaspoon Rosemary, *fresh, chopped*  
Salt and Pepper, *to taste*  
1 Tablespoon Cornstarch  
2 Tablespoons Cold water

9. Reduce the heat to medium-low, and continue to cook, uncovered until the sauce reduces slightly, about 20 minutes.
10. Dissolve the cornstarch in the cold water, and stir into the simmering sauce. Increase heat to a boil to thicken starch. Reduce heat again and season with salt and pepper, to taste. Keep warm and remove the bay leaf before serving.
11. While the sauce simmers, season the steaks generously with cracked pepper and salt. Preheat a large cast iron skillet over high heat.
12. Once the skillet is hot, add the steaks and reduce heat to medium-high. Sear the first side of the steak well for 5-6 minutes. Turn and continue cooking another 4-5 minutes.
13. Remove steak from pan and allow to 'rest' for 4-5 minutes in a warm location or covered lightly with a piece of foil.
14. Slice the steak into ¼ inch slices. Serve the steak shingled over the mashed potatoes and coated with the mushroom sauce. Serve immediately.