

## GRILLED ROSEMARY GARLIC NEW YORK STRIP WITH DIJON BOURBON CREAM SAUCE

PAIRED WITH 2012 MERLOT, YIELD: 2 PORTIONS

### DIJON BOURBON CREAM SAUCE INGREDIENTS:

- 1 TABLESPOON OLIVE OIL
- 2 TABLESPOONS SHALLOT, MINCED
- 2 TABLESPOONS DIJON MUSTARD
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1/4 CUP BEEF STOCK, HOMEMADE  
IF POSSIBLE
- 2 TABLESPOONS BOURBON, LIKE  
MAKER'S MARK
- 1 OUNCE HEAVY CREAM
- 1 TEASPOON PARSLEY, FRESH CHOPPED
- 1 TEASPOON CHIVES, FRESH CHOPPED

### METHOD:

1. In a saucepan, heat the olive oil over medium heat. Add the shallot to the pan and cook for 1 minute or until aromatic, but not brown.
2. Add the mustard, Worcestershire and stock and stir well to combine.
3. Remove the pan from the burner and add the bourbon. Return the pan to the flame carefully.
4. Add the heavy cream and cook to reduce slightly, 1 minute.
5. Add herbs and adjust seasoning, if needed.
6. Serve with grilled steak.

### NEW YORK STRIP INGREDIENTS:

- 3/4 LB. NEW YORK STRIP STEAK
- 2 TABLESPOONS FRESH GARLIC, CHOPPED
- 2 TABLESPOONS FRESH ROSEMARY, CHOPPED
- 1/4 CUP OLIVE OIL
- KOSHER SALT AND FRESHLY GROUND PEPPER

### METHOD:

1. Mix the garlic, rosemary and olive oil together and place in a large ziplock bag.
2. Add the NY strip pieces, squeeze the bag to mix the steak and marinade then close the bag, pressing out as much air as possible.
3. Refrigerate the steak for 12-24 hours to marinate.
4. Pre-heat the grill, and remove the steak from the bag. Season the steak with salt and pepper.
5. Grill for 8-10 minutes turning, as needed. Then remove steak from the grill and allow to rest 3-5 minutes before serving.
6. Serve immediately with sauce.