



Total Locals Club

Recipe for pairing with Total Locals
Club April 2009 Selections

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Steaks Seared with Porcini Mushroom Cream Sauce

Serves 6.

Ingredients:

Six 1/2-pound New York strip steaks cut 1 inch thick
Salt and freshly ground pepper
1/2 cup minced shallots
1 oz dried porcini mushrooms
1/2 cup brandy
1/2 cup chicken stock
1/2 cup crème fraîche
1/4 cup chopped chives

Combine the mushrooms and boiling water in a small bowl and let stand for 20 minutes. With the fingers, scoop the mushrooms out of the liquid. Strain the mushroom soaking liquid through a fine-meshed sieve and set aside.

Coarsely chop the mushrooms.

Heat 2 large skillets until very hot. Add 1 tablespoon of olive oil to each pan and swirl. Season the steaks with salt and pepper; add 3 to each skillet. Cook over moderately high heat, turning once or twice, for about 8 minutes total for medium-rare meat.

Transfer the steaks to a large platter and keep warm.

Pour out all but 1 tablespoon of the fat from each skillet. Add half of the shallots to each skillet and cook over moderate heat, stirring, until slightly softened, about 2 minutes. Add half of the porcini to each skillet and cook, stirring occasionally, until golden, about 2 minutes. Add half of the brandy to each skillet and scrape up any browned bits stuck to the sides and bottoms of the pans. Add half

of the stock and crème fraîche to each skillet and simmer until slightly thickened, about 1 minute

Scrape the sauce from 1 skillet into the other and add any accumulated juices from the steaks. Stir in the chives and season with salt and pepper. Spoon the sauce over the steaks and serve.

Pair beautifully with the Hawley Petite Sirah and enjoy the dinner.

