

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

2 Prairie Street Co. Beef  
Delmonico Steaks

1 bottle dry red kosher  
wine, such as Cabernet  
Sauvignon

20 oz unsalted beef or  
veal stock

1 carrot, diced

1 rib celery, diced

1 shallot, diced

1 bouquet garni including  
fresh rosemary and fresh  
thyme

Extra virgin olive oil

Kosher salt

Freshly ground black  
pepper

## Preparation

**1** Once your Delmonico Steaks are defrosted, remove them from the refrigerator about 30 to 45 minutes before cooking so they can come closer to room temperature. Tie butcher's twine around the outer edges of each steak to keep them together as their fat warms. Lightly season both sides of your Delmonico Steaks with kosher salt and ground black pepper.

**2** Preheat your oven to 425°F / 218°C .

## Cook

**3** Heat a large heavy bottom skillet over a medium heat to get your pan really hot. Once hot, drizzle a little extra virgin olive oil and then sear both sides of your Delmonico Steaks for about 2 to 3 minutes per side so that you really achieve a great crust. Return your seared steaks to a racked baking sheet and allow it to rest while you begin your red wine reduction sauce.

**4** To your hot heavy bottom skillet, add your diced carrot, celery, and shallot into the leftover oil and residual beef fat. Use a wooden spoon to gently lift the fond into the mirepoix. After about 3 to 5 minutes add 2 cups of your dry red Kosher wine to your skillet and allow to reduce all the way down, about 5 to 6 minutes. Next, add your beef or veal stock and your bouquet garni. Stir your sauce and allow it to reduce down 50%, which will take about 10 to 12 minutes. Set your sauce aside.

**5** While you finish your sauce, place your Delmonico Steaks in the 425°F / 218°C oven for about 3 to 5 minutes. You will want to remove your Delmonico Steaks when the internal temperatures read 120°F / 48°C and then allow them to rest to 125°F / 51°C internal temperature for medium rare, about 7 to 10 minutes.

- 6 To finish your sauce, place a fine mesh sieve over a bowl and strain the bouquet garni, mirepoix, and sauce. Use your wooden spoon to gently press the vegetables, releasing all of the sauce into your bowl.

## **Plating**

- 7 Before you slice, be sure to remove the butcher twine from the Delmonico Steaks! Carve off the bones and then slice your Delmonico Steaks against the grain. Serve slices of the Delmonico Steak with a drizzle of your red wine reduction sauce.

Bete'avon!