



# NY STRIP WITH PORT-ROSEMARY SAUCE

Yield: 2-4 servings | Prep Time: 10 minutes | Cook Time: 20 minutes

## INGREDIENTS:

- ½ oz. dried porcini mushrooms
- 1 C. water
- 2 – 12 oz. NY Strip Steaks
- 1 Tbsp. dried rosemary
- 1 tsp. fresh cracked black pepper
- 2 Tbsp. avocado oil or other high heat oil
- 4 Tbsp. unsalted butter, divided
- 2 Tbsp. minced shallots
- 1 C. Ruby Port Wine
- 1 C. beef broth
- 1 ½ tsp. fresh minced rosemary
- ½ tsp. salt
- ¼ tsp. pepper

## DIRECTIONS:

1. Soak the dried mushrooms in 1 cup of water for an hour. Drain them and press out as much liquid as possible, reserving the liquid. Chop the mushrooms and set aside.
2. Bring steaks to room temperature and dry well.
3. Season both sides of each steak with dried rosemary and pepper and press the spices into the steaks.
4. Heat a skillet over med-high heat for 2 minutes then add the oil and heat an additional minute.
5. Sear the steaks for about 2-3 minutes per side then reduce heat to medium and continue cooking and flipping until they are about 10 degrees shy of your desired degree of doneness.
6. Place on a platter and tent with foil.
7. In the same skillet, melt half the butter over medium heat. Sauté the shallots and chopped mushrooms for 2 minutes.
8. Add the port and use it to scrape off any browned bits from the bottom of the pan.
9. Add the broth, reserved mushroom liquid and rosemary.
10. Bring to a boil then reduce heat and cook until the mixture is reduced by half.
11. Strain the reduced mixture and then return it to the pan.
12. On medium heat, gradually add the remaining butter while whisking until thoroughly combined and the sauce is smooth.
13. Season with salt and pepper as desired.
14. Serve over steaks.