<!DOCTYPE html>

<html>

<head>

<title> Entrecote Steak Recipe </title>

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</head>

<body>

<div class="content">

<p>Entrecote Steak</p>

<img src="EntrecoteSteak.jpg" alt = "Entrecote Steak" style = "width: 100%"/>

<p>Ingredients</p>

<ul>

<li>2 (1 1/4-inch-thick) boneless rib-eye steaks (16 ounces each)</li>

<li>1 tablespoon vegetable oil</li>

<li>1/4 cup dry white wine</li>

<li>1/4 cup white-wine vinegar</li>

<li>1/4 cup finely chopped shallots</li>

<li>2 tablespoons chopped fresh tarragon, divided</li>

<li>3 large egg yolks</li>

<li>1 stick unsalted butter, cut into 8 pieces</li>

<li>1/2 teaspoon fresh lemon juice</li>

</ul>

<p>Instructions</p>

<ol>

<li>Halve steaks crosswise, then pat dry and sprinkle all over with 1 teaspoon salt and 1/2

teaspoon pepper.</li>

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<li>Heat a 12-inch heavy ovenproof skillet (not nonstick) over medium heat until hot, then add oil,

swirling skillet to coat bottom, and cook steaks 5 minutes per side for medium-rare.

Transfer steaks to a platter and let stand, </li>

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<li>By now, your water should be boiling. Blanch the bean sprouts for about 5

minutes, and remove with a slotted spoon to a colander to drain. Then add

the watercress to the same pot of boiling water, and blanch for 1 minute.

Set aside in another colander to drain.</li>

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<li> Transfer steaks to a platter and let stand, loosely covered with foil, 5 minutes.</li>

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<li>Boil wine, vinegar, shallots, and 1 tablespoon tarragon in a small heavy saucepan until liquid is

reduced to 2 tablespoons, then strain through a fine-mesh sieve set into a medium metal bowl,

pressing on and then discarding solids.</li>

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<li>Whisk yolks into vinegar mixture, then set bowl over a pan of barely simmering water and

cook, whisking constantly, until yolks have thickened slightly.</li>

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<li>Whisk in butter 1 piece at a time, adding each piece before previous one has melted

completely. Remove from heat and whisk in lemon juice, remaining tablespoon tarragon, 1/2

teaspoon salt, and 1/2 teaspoon pepper. Serve steaks with sauce.</li>

</ol>

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