

Pan-Seared Steaks with Herb Sauce

From the episode: *Bistro-Style Steak and Potatoes*

Serves 4

We like this sauce with strip or rib-eye steaks, but it will work with any type of pan-seared steak.

INGREDIENTS

STEAKS

- 1** tablespoon vegetable oil
- 4** boneless strip or rib-eye steaks , 1 to 1 1/4 inches thick (about 8 ounces each) (see note)
- Table salt and ground black pepper

HERB SAUCE

- 1** small shallot , minced (about 2 tablespoons)
- 1/2** cup white wine
- 1/4** cup Easy Demi-Glace (1/2 recipe, see related content)
- 1/4** teaspoon white wine vinegar
- 1 1/2** teaspoons minced fresh chives
- 1 1/2** teaspoons minced fresh parsley leaves
- 1** teaspoon minced fresh tarragon leaves
- 1** tablespoon unsalted butter
- Table salt and ground black pepper

INSTRUCTIONS

1. For the Steaks: Heat oil in 12-inch heavy-bottomed skillet over medium-high heat until smoking. Meanwhile, pat steaks dry with paper towels and season both sides with salt and pepper. Lay steaks in pan, leaving 1/4 inch between them. Cook,

not moving steaks, until well browned, about 4 minutes. Using tongs, flip steaks and continue to cook until instant-read thermometer inserted in center registers 120 degrees for rare to medium-rare, 3 to 7 minutes. Remove steaks to platter and tent loosely with foil while preparing herb sauce.

2. For the Herb Sauce: Return now-empty skillet to medium-low heat; add shallot and cook, stirring constantly, until lightly browned, about 2 minutes. Add wine and bring to simmer, scraping bottom of pan with wooden spoon to loosen browned bits. Add 1/4 cup Sauce Base, vinegar, and any accumulated juices from steak; return to simmer and cook until slightly reduced, about 1 minute. Off heat, whisk in chives, parsley, tarragon, and butter; season with salt and pepper to taste. Spoon sauce over steaks and serve immediately.



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