Grilled Steak with Gorgonzola Sauce  
I first had this dish in one of my favorite cafés just outside of Geneva, Switzerland. The sauce is also great on prime rib and beef tenderloin. Make the sauce with imported Italian gorgonzola if you can find it. It’s worth the extra pennies. Enjoy!  
Serves 6

2 1/2 – 3 pounds New York strip steaks (or the cut of your choice), cut about 1 1/2 inches thick  
Olive oil  
Sea salt and freshly ground pepper  
Gorgonzola Sauce (recipe follows)

Drizzle the steak with a little olive oil and generously season with salt and pepper.

Prepare a charcoal or gas grill; the fire should be medium hot. (Alternatively, heat a grill pan over medium-high heat.) Grill the steak, about 2-3 minutes per side for rare and 4-5 minutes per side for medium rare. Transfer to a cutting board and let rest for 5-10 minutes. Make the sauce while the steaks are resting. Slice and serve with Gorgonzola Sauce.

Gorgonzola Sauce  
Serves 6

1 shallot, minced  
1 clove garlic, minced  
1/4 cup dry white wine  
1/2 tablespoon fresh thyme leaves  
1 teaspoon Dijon mustard  
1 tablespoon cognac  
8 ounces Gorgonzola cheese, crumbled  
1/2 cup half & half  
Olive oil  
Sea salt and freshly ground pepper to taste

Heat a little olive oil in a medium skillet over medium heat. Add the shallots; cook, stirring often, until translucent. Add the garlic and cook for 1 minute.

Add the thyme, wine and mustard, season with salt and pepper to taste; cook until the liquid has reduced by half. Stir in the cognac, cook for 1 minute. While whisking, slowly add the half and half. Cook, whisking, for about 3 minutes; the sauce will thicken a bit. Gently stir in the Gorgonzola and continue to cook until the cheese is just warmed through, check for seasoning and serve.