

CABERNET SAUVIGNON

No 02

Cast-Iron Skillet Steak Finished in Butter, Garlic, Rosemary and Shaved Salt

THE LUSH, DARK FRUIT FLAVORS OF CABERNET SAUVIGNON, EMBOLDENED BY BLACK PEPPER, MAKE A CLASSIC PAIRING FOR THE DECADENCE OF BUTTERY, ROSEMARY & GARLIC HERBED STEAK.

SERVES ONE

PREP TIME: 35 MINUTES | COOK TIME: 8 MINUTES | READY IN: 43 MINUTES

Ingredients:

- 16-to-20 ounce New York strip steak, 2" thick
- 1/2 tablespoon coarse kosher salt
- 1 teaspoon fresh cracked black pepper
- 1 tablespoon canola oil
- 2 tablespoons butter
- 3 sprigs fresh rosemary
- 1 clove fresh garlic, crushed
- 1/2 teaspoon shaved salt

Method:

1. Remove steak from fridge and allow it to come to room temperature, around 30 minutes.
2. Place one clove of fresh garlic on a cutting board. Place a large chef knife flat side down over top the the garlic. Firmly press down on the flat side of the knife to crush the garlic. Remove and discard the skin.
3. Heat a medium-size cast-iron skillet over medium-high heat. Allow pan to heat until very hot. Meanwhile, season steak liberally with salt and pepper on each side. Add oil to the skillet, swirling the skillet to coat with the oil. (When handling the skillet, make sure to use a pot holder or dishtowel to protect your hand.)
4. Add the seasoned steak to the skillet. Cook each side of the steak for 3 minutes or until each side is deep brown and crusty on the bottom.
5. Reduce the heat to medium-low and move steak toward the side of the skillet. Add the butter, fresh rosemary and garlic to the center of the pan and stir the melting butter with the garlic and rosemary. Baste each side of steak with the butter for 1 minute.
6. Remove the steak from the skillet and place on a cutting board. Discard the garlic and rosemary. Allow steak to rest at least 5 minutes before cutting. Cut the steak in thin slices diagonally across the grain. Top steak with shaved salt and serve hot, and serve with a glass (or two) of Portillo Cabernet Sauvignon. Enjoy!

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