

CABERNET SAUVIGNON

No. 02

Cast-Iron Skillet Steak

Finished in Butter, Garlic, Rosemary and Shaved Salt

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

SERVES ONE



PREP TIME: 35 MINUTES

COOK TIME: 8 MINUTES

READY IN: 43 MINUTES

Ingredients:

- 16-to-20-oz. New York strip steak, 2" thick
- ½ tablespoon coarse kosher salt
- 1 teaspoon freshly cracked black pepper
- 1 tablespoon canola oil
- 2 tablespoons butter
- 3 sprigs fresh rosemary
- 1 clove garlic
- ½ teaspoon shaved salt

Method:

1. Remove steak from fridge and allow it to come to room temperature, around 30 minutes.
2. Crush garlic clove with the flat side of a knife; remove and discard skin.
3. Heat a medium-size cast-iron skillet over medium-high heat until very hot. Meanwhile, season steak liberally with salt and pepper on each side. Add oil to the skillet, swirling to coat with the oil. (Be sure to use a pot holder or dishtowel to protect your hand when holding the hot skillet.)
4. Add the seasoned steak to the skillet. Cook 3 minutes per side or until each is deep brown and crusty.
5. Reduce the heat to medium-low and move steak toward the side of the skillet. Add butter, rosemary and garlic to the center of the pan and stir. Baste each side of steak with the melted butter mixture for 1 minute.
6. Remove the steak to a cutting board and allow to rest at least 5 minutes. Cut the steak in thin slices diagonally across the grain. Top steak with shaved salt. Serve hot with a glass (or two) of Portillo Cabernet Sauvignon. Enjoy!

OTHER GREAT CABERNET SAUVIGNON PAIRINGS

