



GRILLED NEW YORK STEAK WITH ZINFANDEL CHIVE BUTTER

Yield: 4 servings

2 cups good quality zinfandel wine, divided 3 peeled cloves garlic, crushed 1 stick unsalted butter, room temperature 1 bunch chives, finely minced kosher salt and freshly ground black pepper 4 eight-ounce New York Club Steaks

METHOD:

- 1. Put the 2 cups of Zinfandel in a small pot and place over high heat. When the wine comes to a boil, turn the flame to medium. Simmer the wine and reduce the volume to about a ½ cup. Set it aside to cool.
- 2. For the zinfandel chive butter, place the crushed garlic, butter, reserved wine reduction and chives in a bowl and stir until blended. Season with salt and pepper. To make butter "coins," place a large sheet of plastic wrap on a work surface. Spoon the butter mixture onto the edge of the plastic closest to you. Begin to create a log shape of the butter encased in the plastic by rolling the butter inside the plastic, forward, holding it firmly as you roll. Frequently squeeze the ends and diameter of the roll to compress the mixture as you work. When complete, twist the ends of the plastic and place in the refrigerator to firm.
- 3. For the steaks, preheat the grill to medium high. Season the steaks with salt and pepper. Place the steaks on the grill and cook for about 4 minutes on each side for medium rare. Transfer the steaks to a cutting board and keep warm, allowing to rest for 10 minutes.
- 4. To serve, slice the zinfandel chive butter into ¼ inch thick slices or "coins." Slice the steak against the grain into ½ inch slices. Place a few slices of butter on the warm steak and serve. The heat from the steak will melt the butter into a delicious sauce.

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