

GRILLED NEW YORK STRIP STEAK WITH CARAMELIZED ONION & GORGONZOLA CREAM SAUCE

PAIRED WITH 2015 MONTAGNA ROSSA | YIELDS 2 PORTIONS

NEW YORK STEAK

2 New York Strip Steak, *10 – 12 oz. each*
½ Teaspoon Kosher Salt
¼ Teaspoon Freshly Ground Black Pepper

1. Pre-heat the grill while seasoning the steak. Allow the steak to rest for 15-20 minutes at room temperature.
2. Grill for 8-10 minutes turning, as needed, and cooking to an internal temperature of 125°F. Then remove the steak from the grill onto a clean plate and allow to rest 3-5 minutes before serving. Serve immediately with sauce.

CARAMELIZED SWEET ONIONS

1 Pound Sweet Onion, *sliced*
2 Oz. Butter, *salted*
1 Pinch Freshly ground black pepper
1 Pinch Kosher Salt

1. Place the butter and onions in a heavy sauté pan over medium heat.
2. Cook onions, stirring occasionally, for 20-25 minutes until the water in the onions has evaporated and the natural sugars in the onion brown.
3. Season with salt and pepper.
4. Remove from heat and set-aside or refrigerate until ready for service.
5. To serve, reheat and serve over steak with gorgonzola cream sauce.

GORGONZOLA CREAM SAUCE

1 Tablespoon Olive Oil
2 Tablespoons Shallot, *minced*
1 Tablespoons Garlic, *minced*
1 Teaspoon Dijon Mustard
¼ Cup White Wine
1 Cup Heavy Cream
1/3 Cup Gorgonzola Cheese, *crumbled*
1 Teaspoon Parsley, *fresh chopped*
1 Teaspoon Chives, *fresh chopped*
Freshly ground Pepper, *to taste*
Salt, Kosher or Sea Salt, *to taste*

1. In a saucepan, heat the olive oil over medium heat for 1 minutes then add the shallot and garlic. Continue cooking for 2 minutes or until aromatic, but not brown.
2. Add the mustard and white wine and continue cooking until reduced by 1/2.
3. Add the heavy cream and cook for about 3 minutes to reduce slightly.
4. Add the cheese and stir to combine and allow cheese to melt.
5. Add herbs and adjust seasoning, if needed. Serve over pasta or grilled steak.