

Rib-Eye Steaks in Red-Wine Sauce

BY LILLIAN CHOU | GOURMET NOVEMBER 2007

Yield: Makes 4 servings | **Active Time:** 20 min | **Total Time:** 25 min

Ingredients

- 4 (1/2-inch-thick) boneless rib-eye steaks (2 pounds total)
- 2 tablespoons vegetable oil, divided
- 2 garlic cloves, finely chopped
- 3/4 cup dry red wine
- 1/4 cup water
- 1 1/2 teaspoons soy sauce
- 3 tablespoons unsalted butter, cut into 3 pieces
- 1 tablespoon chopped flat-leaf parsley

Preparation

Pat steaks dry, then sprinkle with 3/4 teaspoon salt and 1/2 teaspoon pepper (total).

Heat 1 tablespoon oil in a 12-inch heavy skillet over high heat until it shimmers, then sauté steaks in 2 batches, turning once, about 4 minutes per batch for medium-rare. Transfer to a large plate and cover with foil.

Pour off fat from skillet, then sauté garlic in remaining tablespoon oil over medium-high heat until pale golden, about 30 seconds. Add wine and boil, stirring and scraping up brown bits, until reduced by half, 2 to 3 minutes. Add water, soy sauce, and any meat juices from plate and boil until reduced by half, 3 to 4 minutes.

Reduce heat to medium-low and whisk in butter, 1 piece at a time, until slightly thickened. Stir in parsley and pour sauce over steaks.