

Beurre Rouge Sauce

by Lucia Watson, Chef, Lucia's Restaurant, Minneapolis, Minn.

About 4 servings

2 medium shallots, finely chopped

1 bay leaf

1 cup fine red wine

1 hefty tablespoon red wine vinegar

Splash heavy cream

8 tablespoons high quality unsalted butter, cut into chunks and chilled

Put the shallots, bay leaf, wine and vinegar in a heavy saucepan. Cook over medium heat until the liquid has reduced to a pasty red mixture. Remove the bay leaf.

Over very low heat, whisk the butter into the wine mixture one piece at a time, whisking constantly until all the butter is absorbed and you have a creamy sauce. Stir in the cream.

Add salt and pepper as needed and serve spooned over the steak. Serve with lightly smashed Yukon gold potatoes.