

RECIPE *Garlic Mushroom Rib Eyes w/ Laurentide 2011 Pinot Noir*

INGREDIENTS

1 lb mushrooms,* quartered

1 large onion, chopped

1 shallot, diced

1 head garlic

1 T olive oil

6 T butter

1 c 2011 Pinot Noir

sea salt & cracked pepper

2 Rib Eye steaks, room T

* mixture or favorites

DIRECTIONS

1. Preheat oven 375 degrees. Place garlic in small baking dish. Drizzle with olive oil, salt and pepper and roast 30 minutes or until tender. Let cool and then squeeze out the individual fleshy cloves. Mash into a paste. Set aside.
2. Rub salt and pepper into rib eye steaks. Melt 4T butter in cast iron skillet on medium high and when frothy add 2 steaks. Cook for about 4 minutes each side for ~ medium rare. Remove from skillet and cover with tin foil to rest.
3. Saute the mushrooms, onion and shallot until tender. Stir in the garlic paste and Pinot Noir. Reduce liquid by ~1/2. Add in any steak drippings and whisk in 1-2 dollops of butter.
4. Plate steaks and top with the vegetables and sauce.
5. Pair with our Burgundian style Laurentide 2011 Pinot Noir!

Suggestion: Serve with smashed yukon gold potatoes drizzled with truffle oil for an incredible taste sensation!

Serves 2