



## Grilled Rib Steak with Mushroom Zinfandel Sauce

Yield: 4 Servings

4 rib eye steaks (approx 1" thick)  
4 tablespoons olive oil  
2 teaspoons Herbs de Provence  
Salt & pepper (to taste)  
½ small onion (diced ¼")  
2 small carrots (diced ¼")  
2 stalks celery (diced 1/4")  
2 garlic cloves (minced)

### Mushroom And Red Wine Sauce:

2 teaspoons olive oil  
1 teaspoon Herbs de Provence  
2 cups red wine  
2 cups beef stock  
½ cup dried wild mushroom  
1 tablespoon cold butter (cut into cubes)  
1 tablespoon olive oil

### INSTRUCTIONS:

Preheat barbecue to high heat. Pat rib steaks with paper towel. Drizzle them with olive oil and season with salt, pepper and the Herbs de Provence. Oil the grill liberally. Place steaks on the grill. For mediumrare steaks cook the meat for 5-7 minutes each side. Extend or reduce the cooking time as necessary to result in a well-done or rare steak. Remove the steaks from grill and cover with aluminum foil.

Let stand for 10 minutes before serving. Dice onion, carrots, celery and garlic and place into a saucepan with oil and Herbs de Provence. Stir and sauté over medium heat for 3 minutes until tender, but not browned. Add the red wine and allow simmering over low heat to reduce it to a few spoonfuls thick. In a separate pot, add beef stock. Crumble in the dried wild mushrooms and bring to a simmer. Cook for 10 minutes. Strain the beef stock into red wine sauce and leave to simmer and reduce for 15 minutes.

Strain the red wine sauce into the now empty beef stockpot to remove all of the vegetables. Place over medium high heat and simmer until 1 cup of liquid is remaining in pot. Remove the sauce from the heat. Add cold butter and whisk gently to incorporate. Do not place back on heat or butter will separate.