



MONTICELLO VINEYARDS

Enjoy with Cabernet Sauvignon

MULTICOLORED-PEPPER STEAKS WITH BALSAMIC ONIONS

2 Tbsp butter
2 Tbsp olive oil
2 sweet onions (1½lb. total), *such as Walla Walla, Vidalia, or Maui, peeled and slivered lengthwise*
about ½ tsp salt
½ tsp sugar

2 Tbsp balsamic vinegar
1 Tbsp fresh thyme leaves
4 boned tender beef steaks (*each 1 to 1½ in. thick and 9 to 12 oz.*), *such as top loin (New York strip) or rib eye*
¼ cup fresh-cracked multicolored peppercorns

Melt 1½ Tbsp butter with 1½ Tbsp olive oil in a 12-inch frying pan over medium heat. Add onions and stir in ½ tsp salt. Cover and cook, stirring occasionally, until onions are limp, about 8 minutes. Uncover and sprinkle with sugar. Increase heat to medium-high and stir often until onions begin to brown, 5 to 7 minutes. Add balsamic vinegar and 1½ tsp thyme leaves; stir often until liquid has evaporated, 1 to 2 minutes longer.

Rinse steaks and pat dry. Sprinkle both sides lightly with salt, then coat with pepper. Melt remaining ½ Tbsp butter with ½ Tbsp olive oil in a 12-inch ovenproof frying pan over medium-high heat (divide among two pans if there's not enough room for steaks in one). Add steaks and cook until well browned on the bottom, 4 to 5 minutes. Turn steaks over and cook until beginning to brown on the other side, about 2 minutes. Transfer pan to a 375° oven and bake until medium-rare (still pink in the center; cut to test), 7 to 8 minutes, or until as done as you like (steaks will continue cooking for a few minutes after you take them out of the oven).

Transfer steaks to warm plates. Spoon onions over the top and sprinkle with remaining 1½ tsp thyme leaves.

Serves 4

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