

Grilled Striploin with Choron Sauce

paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Grilled Striploin Steak

4 1 1/2-inch-thick boneless New York steaks
(about 12 ounces each)
2 tablespoons canola or extra-virgin olive oil
Kosher salt and freshly ground pepper

SERVES: 4

Choron Sauce

1/2 cup dry white wine
1/4 cup white wine vinegar
3 sprigs chervil, leaves finely minced, stems reserved separately (optional; if not using add an extra sprig of tarragon)
3 sprigs tarragon, leaves finely minced, stems reserved separately
1 small shallot, roughly chopped
1/2 teaspoon whole black peppercorns
2 egg yolks
2 tablespoons tomato paste
Kosher salt
1 1/2 sticks (12 tablespoons) unsalted butter
1 bunch chive, chopped

METHOD:

Grilled Striploin Steak

- About 30 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.
- Heat your grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper.
- Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare.
- Transfer the steaks to a cutting board and tent loosely with foil and let rest 5 minutes before slicing.

Choron Sauce

- Combine wine, vinegar, herb stems, shallots, and black peppercorns in a small saucepan.
- Bring to a simmer over medium-high heat and lower heat to maintain a gentle simmer. Cook until reduced to about 1 1/2 tablespoons of liquid, about 15 minutes.
- Carefully strain liquid through a fine-mesh strainer into a small bowl, pressing on the solids with the back of a spoon to extract as much liquid as possible.
- Combine wine reduction, egg yolk, and a pinch of salt in the bottom of a cup that barely fits the head of an immersion blender.
- Melt butter in a small saucepan over high heat, swirling constantly, until foaming subsides. Transfer butter to a 1-cup liquid measuring cup.
- Place the head of immersion blender into the bottom of the cup with the wine reduction and turn it on.
- With the blender constantly running, slowly pour hot butter into cup. It should emulsify with the egg yolk and wine reduction.

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- Continue pouring until all butter is added. Sauce should be thick and creamy. Season to taste with salt.
- Whisk in chopped tarragon, chervil, tomato paste, and chives. Serve immediately, or transfer to a small lidded pot or a thermos and keep in a warm place for up to 1 hour before serving. Béarnaise cannot be cooled and reheated.

To Finish

On a warm plate, spread a generous amount of Choron Sauce. Place the Grilled Striploin on top. Garnish with a greens or light salad if desired. Serve immediately with a glass of Oakville Cabernet Sauvignon.