

Garlic and Mushroom Steak with New Kent Merlot

A Recipe from New Kent Winery, New Kenty, Virginia



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- 2 beef rib eye steaks about 1 inch thick and 8 oz. each
- 1/4 teaspoon Frontier Veggie Pepper
- 1/8 teaspoon kosher salt
- 2 tablespoon butter, divided
- 4 to 8 cloves garlic thinly sliced
- 1/2 lb. sliced mushrooms
- 1/2 cup New Kent Winery Merlot

Directions:

Bring steaks to room temperature and tenderize by piercing with a fork several times. Sprinkle steaks with Frontier veggie-pepper and kosher salt.

In a large skillet, add one tablespoon of butter. Sauté the steaks for 6 minutes on each side turning once or until meat reaches desired doneness. Remove and cover with aluminum foil to keep warm.

In the same skillet, add 1 tablespoon butter and sliced mushrooms. Sauté mushrooms for 4 minutes turning once. With rubber scraper move mushrooms towards back of skillet and add garlic in open space. Sauté for 30 seconds and then immediately add 1/2 cup of **New Kent Winery Merlot**. (Garlic bitters if overcooked, so watch the clock for 30 seconds.) Stir. Sauté for 2 minutes or until sauce is somewhat absorbed and thickens. Spoon sauce over steaks and serve.