



PAN-ROASTED
NEW YORK STRIP
with
TREFETHEN
CABERNET SAUVIGNON
& SHALLOT CONFIT

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INGREDIENTS

2 New York Strip, 14-16 oz
1 lb shallots, cleaned & left whole
1 cup Trefethen Cabernet Sauvignon
1 Tbsp butter
1 Tbsp brown sugar
1 sprig thyme
cooking oil
salt & pepper

PROCEDURE

1. In a heavy-bottomed saucepot, add butter and a splash of cooking oil. Heat until butter is melted and starts to brown.
2. Add the shallots and sauté to keep shallots from burning. Reduce heat if needed and cook until well-browned. Add sugar, stirring to evenly coat the shallots.
3. Reduce the heat and add the wine and thyme. Cook until shallots are tender, and the liquid has reduced to desired consistency.
4. While the sauce is reducing, season your beef well with salt and pepper. Sear at high heat and cook to desired temperature. Allow meat to rest.
5. Place beef on your favorite plate and top with copious amounts of shallot jus.
6. Serve alongside whipped potatoes and your favorite seasonal vegetables. Enjoy!

TREFETHEN WINE PAIRING

Cabernet Sauvignon: Ripe, focused flavors of cherry, boysenberry, and black currant with soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.