



FOLDED HILLS

WINERY · RANCH · FARMSTEAD



## Ryan's Favorite

Steak, Potatoes and Mushrooms,  
with Red Wine Reduction

SERVINGS: 2 (VERY GENEROUS)

### INGREDIENTS FOR THE STEAK

- Two 10-12 oz cuts of your favorite steaks (Ryan likes New York Strips!)
- Salt and pepper, to taste
- 1-2 tbsp cooking oil (ideally with high smoke point, like canola or grapeseed oil)

### FOR THE RED WINE REDUCTION

- 6 tbsp butter
- 2 shallots (¼ cup; finely diced)
- 2 tbsp of tarragon, chopped
- ½ bottle of good red wine (Cabernet Sauvignon or Syrah are perfect for this recipe, but I recommend saving the 2021 Estate Syrah for your wine glass!)
- 1 cup beef stock

### FOR THE POTATOES

- ½ lb mini potatoes
- 1 tbsp garlic, chopped
- 1 tbsp fresh parsley, chopped
- 1 tbsp fresh thyme or rosemary, chopped
- Salt and pepper, to taste

### FOR THE MUSHROOMS

- 2 tbsp olive oil
- ¼ lb sliced baby portobello and shiitake mushrooms (or any mushroom you like)
- Salt and pepper, to taste
- 1 tbsp fresh thyme or rosemary, chopped
- 1 tbsp fresh parsley, chopped

### DIRECTIONS FOR THE STEAK

- Remove steaks from the fridge, season with salt, and bring to room temperature (at least 45-60 minutes), preheat oven to 450°F.
- Heat oil over medium-high heat in a stainless steel or cast-iron pan. Season steak with crushed black pepper.
- When hot, add steaks, and do not move them for 2-3 minutes. Flip steaks, then transfer pan to the oven to cook. Depending on the thickness of steaks, it can take 6 to 8 minutes to cook to your liking.
- Allow steaks to rest after cooking for 10-15 minutes under foil.

### FOR THE RED WINE REDUCTION

- In a saucepan, add a couple tablespoons of butter over medium heat, and when hot, add shallots and reduce until light golden brown. Add the tarragon and wine, and let it reduce until about ¼ of the wine remains.
- Add beef stock and reduce it for a few minutes. When ready to serve, add remaining butter to the sauce and incorporate well.

### FOR THE POTATOES

- Poach potatoes in boiling water and cook through (8-10 min). Drain and set on cookie sheet to rest when they are cooked.
- When ready to cook, reheat them in a frying pan over medium-high heat with olive oil, garlic, chopped herbs, and parsley. Add salt and pepper to taste. Mix well and serve.

### FOR THE MUSHROOMS

- In sauté pan, heat oil over medium heat, and when hot, add mushrooms.
- Cook until they have released their water.
- Add the garlic and herbs and mix well. Serve with Estate Syrah and enjoy!

### PAIR WITH:

Folded Hills 2021 Estate Syrah...an elegant wine with flavors of dark plum, black cherry, five spice, and tapenade.

