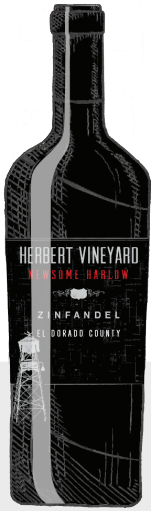


SUMMER 2023 WINE CLUB FEATURED RECIPE



## REVERSE SEARED NEW YORK STEAK WITH THYME-TRUFFLE BUTTER

 Pair With: 2021 Frank Herbert Zinfandel

 The Beetle's "Savoy Truffle" in the ears.

### Ingredients:

- 2 New York strip steaks, at least 1-inch thick
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 Tablespoons olive oil
- 2 garlic cloves, smashed

### Truffle-Thyme Butter

- 4oz butter, softened
- 1 teaspoon truffle oil, or to your liking
- 1 Tablespoon fresh grated Parmesan cheese
- 6 sprigs fresh thyme, stems removed
- Salt to taste



### Instructions

In a small bowl, combine butter, truffle oil, Parmesan, thyme and salt. Set aside.

Preheat the oven to 275F. Pat the steaks completely dry. Season both sides with salt and pepper. Press the salt and pepper into the steaks, and place onto a baking sheet fitted with a wire rack.

Place the steaks on the middle rack of the oven, and bake until the internal temperature is 120F for medium rare or 125F for medium, about 30 minutes. Remove from the oven and tent with foil. While the steaks are tenting in foil, heat a cast iron skillet over medium heat until very hot. Add the oil to the skillet.

Next, add the garlic. Once the oil is sizzling, add the steaks. Sear for 1 minute on each side, just enough to sear a crust onto the exterior. Remove from the skillet, and serve steaks immediately topped with dollops truffle butter.

**Note:** You will have extra truffle butter which can be used on popcorn or other meats.

Enjoy!