

Grilled Steak with Blue Cheese and USA Onion Sauce

Reminiscent of a classic Manhattan Steakhouse, the rich and bold flavors of this savory onion sauce pair beautifully with a simple grilled pepper-crust New York steak.

YIELD: 12

INGREDIENTS

Blue Cheese and USA Onion Sauce:

3/4 cup butter (6 ounces)
6 cups finely chopped Spanish yellow onion (1 lb)
3 cups brandy
6 cups beef stock
3 cups 35% whipping cream
1/4 cup prepared horseradish
3/4 cup crumbled blue cheese (3 ounces)
1 tsp salt
1 tsp pepper
3/4 cup finely chopped fresh tarragon
3/4 cup finely chopped fresh parsley
3/4 cup finely chopped fresh chives

Grilled Steak:

1/2 cup vegetable oil
12 1-inch New York strip loin steaks (8 ounces each)
1/2 cup crushed mixed peppercorns (2.5 ounces)
1 1/2 tsp salt

Assembly:

3/4 cup crumbled blue cheese (3 ounces)
12 sprigs fresh tarragon

METHOD

Blue Cheese and USA Onion Sauce: Melt butter in large pan. Cook onions until soft and golden brown. Add brandy and reduce by half. Add beef stock and cream; reduce by half. Stir in blue cheese and horseradish and season with salt and pepper. Cool completely. Tightly cover and refrigerate.

Combine tarragon, parsley and chives until blended. Cover and refrigerate.

1 order Grilled Steak: Brush steak with 2 tsp oil. Season steak all over with 2 tsp crushed peppercorns and 1/8 tsp salt. Grill to preferred doneness and let rest 5 minutes.

1 order: Heat 1/3 cup Blue Cheese and Onion Sauce until simmering. Stir in 1 tbsp crumbled blue cheese and 3 tbsp herb mixture. Serve sauce over 1 Grilled Steak. Garnish with 1 tbsp crumbled blue cheese and sprig of tarragon.

Tip: Serve with frites or baked potato, asparagus and grilled tomato half.

