

30-MINUTE SUPPER



STEAK TIPS AU POIVRE

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WHY THIS RECIPE WORKS: The browned bits left in the pan after cooking the steak tips are essential for this recipe. To release them, deglaze the pan with a combination of wine and broth.

- 1½ pounds steak tips, cut into 2-inch chunks (see note below)
- 1 tablespoon coarsely ground pepper
- Salt
- 1 tablespoon vegetable oil
- 4 tablespoons unsalted butter
- 1 shallot, minced
- ½ cup red wine
- ½ cup low-sodium beef broth
- ½ teaspoon minced fresh thyme

1. Pat steak tips dry with paper towels. Rub all over with pepper and season with salt. Heat oil in large skillet over medium-high heat until just smoking. Cook steak tips until browned all over and cooked to desired doneness, 6 to 10 minutes. Transfer to platter and tent with foil.
2. Add 1 tablespoon butter and shallot to empty skillet and cook until softened, about 1 minute. Add wine, broth, and thyme to skillet. Simmer, scraping up any browned bits, until slightly thickened, 5 to 7 minutes. Off heat, whisk in any accumulated steak juices and remaining butter and season with salt. Spoon sauce over steaks. Serve.

TEST KITCHEN NOTE: Steak tips can be sold as whole steaks, cubes, or strips. For this recipe, we prefer to buy strips or whole steaks and cut them ourselves.