

Strip Steaks with Sautéed Onion

✓ **WHY THIS RECIPE WORKS:** Searing the steaks in a traditional skillet allows for the buildup of fond, the flavorful browned bits in the bottom of the skillet. Cooking the mushrooms and onion in the same skillet with a splash of balsamic vinegar makes for a complex accompaniment.

STRIP STEAKS WITH SAUTÉED ONION AND MUSHROOMS

Serves 4

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| 2 (1-pound) boneless strip or rib-eye steaks, 1 to 1½ inches thick | 1 onion, halved and sliced thin |
| Salt and pepper | 2 garlic cloves, minced |
| 2 tablespoons vegetable oil | ¼ cup balsamic vinegar |
| 8 ounces cremini mushrooms, trimmed and sliced thin | 3 tablespoons chopped fresh chives |
| | 2 tablespoons unsalted butter |

1. Pat steaks dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Cook steaks until well browned and meat registers 125 degrees (for medium-rare), about 5 minutes per side. Transfer to carving board, tent with foil, and let rest for 5 minutes.

2. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until just smoking. Add mushrooms, onion, ½ teaspoon salt, and ½ teaspoon pepper and cook until vegetables are well browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds.

3. Stir vinegar and any accumulated meat juices into skillet and simmer, scraping up any browned bits, until sauce has thickened, about 1 minute. Off heat, stir in 2 tablespoons chives and butter. Season with salt and pepper to taste. Slice steaks and transfer to platter. Top with sauce and sprinkle with remaining 1 tablespoon chives. Serve.

