

Steak Tips with Red Wine Sauce



✓ **WHY THIS RECIPE WORKS:** To build layers of flavor, we make the pan sauce in the skillet after cooking the steak tips. The browned bits left behind in the skillet add flavor to the sauce.

STEAK TIPS WITH RED WINE SAUCE Serves 4

1½ pounds sirloin steak tips, trimmed and cut into 2-inch pieces	1 shallot, minced
Salt and pepper	½ cup red wine
1 tablespoon vegetable oil	1 teaspoon packed brown sugar
4 tablespoons unsalted butter	½ cup beef broth
	¼ teaspoon minced fresh thyme

1. Pat steak tips dry with paper towels and season with salt and pepper. Heat oil in 12-inch skillet over medium-high heat until just smoking. Add steak tips and cook until well browned all over and meat registers 125 degrees (for medium-rare), 5 to 7 minutes. Transfer to plate and tent with foil.

2. Add 1 tablespoon butter to now-empty skillet and melt over medium heat. Add shallot and cook until softened, about 2 minutes. Add wine and sugar and simmer until nearly evaporated, about 3 minutes. Add broth and any accumulated meat juices from plate and simmer until liquid is reduced to ⅓ cup, about 3 minutes.

3. Off heat, whisk in remaining 3 tablespoons butter and thyme. Season with salt and pepper to taste. Return steak tips to skillet and toss with sauce. Serve.

TEST KITCHEN NOTE: Use a good-quality medium-bodied wine, such as a Côtes du Rhône or Pinot Noir.