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# Grilled Steaks with Burgundy Wine Sauce

*Chef Joseph Paquette - Peppers Bar & Grill - Sarasota, FL  
Sarasota`s Chef Du Jour - 1992*

Servings: 2

**2 New York strip steaks**

**BURGUNDY WINE SAUCE**

**1 cup Burgundy wine**

**4 tablespoons chopped garlic**

**1 cube beef bouillon**

**BASTING SAUCE**

**1 cup your favorite Bar B Q sauce**

**1 teaspoon cracked black pepper**

**4 tablespoons Grey Poupon mustard**

**4 tablespoons Catalina French dressing**

**2 tablespoons garlic salt**

Make the Burgundy Wine sauce: In a saucepan, combine the Burgundy wine, chopped garlic and bouillon cube. Mix well. Simmer for 10 minutes. When reduced by half, pour into a serving gravy boat. Set aside and keep warm.

Make the basting sauce: In a bowl, combine the B B Q sauce, black pepper, Grey Poupon mustard, Catalina French dressing and garlic salt. Mix well.

Grill the steaks on a grill to the desired doneness.

Serve with the Burgundy Wine Sauce on the side.

**Beef, Grilled**

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*Per Serving (excluding unknown items): 50 Calories; trace Fat (7.7% calories from fat); 2g Protein; 10g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 6834mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fat; 0 Other Carbohydrates.*