
Zinfandel Rib Eyes

The Windsor Family Cookbook
Windsor Vineyards - Windsor, CA

Servings: 4

4 (12 to 16 ounce) rib eye steaks
5 tablespoons olive oil
4 cloves garlic, minced
1 1/4 teaspoons dried rosemary
12 ounces wild mushrooms (shiitake, oyster, morels, chanterelles, or a combination)
5 tablespoons Zinfandel
1/2 cup beef broth
salt (to taste)
pepper (to taste)

Saute' the garlic and rosemary in three tablespoons of olive oil for about 30 seconds. Add the mushrooms and saute' until softened. Add two tablespoons of the Zinfandel and salt and pepper to taste. Set aside with a cover on the pan to keep the sauce warm.

Heat the remaining oil in a large skillet. Salt and pepper the steaks. Cook the steaks over high heat for about 2 minutes per side. Reduce the heat and cook the steaks to the desired degree of doneness. Put the steaks on a warming plate and place in a 200 degree oven.

Deglaze the steak pan with the remaining Zinfandel and 1/2 cup of beef broth. Boil this sauce until syrupy. Pour the sauce over the steaks and top with the mushroom mixture.

Beef

Per Serving (excluding unknown items): 162 Calories; 17g Fat (92.2% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 161mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 1/2 Fat.