

## **Rib-Eye Steak with Béarnaise Sauce**

Béarnaise Sauce is a treasured and delicious sauce in French cuisine. It is basically a Hollandaise that has been infused with the flavors of wine, tarragon and shallots. It goes beautifully with these rib-eyes, but can also be used with chicken or vegetables.

*Serves 2*

2 large rib-eye steaks, center cut, 1 ½ inches thick

¼ cup olive oil

6 sprigs fresh thyme

6 garlic cloves, with skin

2 tablespoons butter

½ cup white wine

½ cup tarragon or white wine vinegar

1 teaspoon pepper

2 shallots, chopped

1 ½ tablespoons fresh tarragon, chopped

2 cups hollandaise sauce

kosher salt and pepper

1. Preheat oven to 375°F.
2. Season steaks generously with kosher salt and pepper.
3. Heat olive oil until smoking in a large skillet. Add steaks and cook 4 to 5 minutes on one side, or until they have a deep brown sear.
4. Flip steaks over and add garlic and thyme to the pan. Place 1 tablespoon of butter on each steak and transfer pan into oven. Cook approximately 12-15 minutes for medium rare, or to desired doneness. Remove from oven and let rest 10 minutes.
5. While steaks are cooking, put wine, vinegar, pepper, shallots and tarragon in a medium saucepan. Bring to a simmer and allow the mixture to reduce until almost dry. The majority of the liquid should be absorbed but the shallots and tarragon should still be very moist. Remove pan from the heat and let cool to room temperature.

6. Add the hollandaise to the shallot and tarragon reduction, and whisk until well combined. Taste and season with additional salt and pepper if necessary.
7. Serve each steak with some of the roasted garlic and thyme from the pan, as well as a generous spoonful of Béarnaise sauce.