

STEAK WITH CREAMY CHANTERELLE SAUCE

INGREDIENTS

2 steaks of your choice (I used 6 ounce New York Strip Steaks)
8 ounces chanterelle mushrooms
1 tablespoon olive oil
1 tablespoon butter
2 tablespoons finely minced shallots
2 cloves garlic, minced
1/2 cup dry white wine
1 cup heavy cream
1/4 teaspoon thyme, fresh or dried
1/4 teaspoon cracked black peppercorns
1 teaspoon chicken bouillon granules
Fresh parsley for garnish

DIRECTIONS

Generously rub the steaks with salt and freshly ground black pepper. Prepare a grill or cast iron ribbed pan (if using a pan, no need to heat yet; if using the grill, prep as you normally would).

In a medium sauté pan over medium heat, heat the olive oil until just shimmering. Sauté the chanterelles until most of the moisture from mushrooms is cooked out. Set aside and keep warm.

Melt the butter in the pan. Sauté the shallots and garlic until tender, about 3 minutes. De-glaze with the white wine. Add the cream, spices and chicken bouillon, and then the mushrooms and bring to a low simmer. Reduce the heat and cook, covered, for 10 minutes, stirring occasionally. Remove the cover and continue to cook for another 5 minutes. Add more heavy cream for a thicker sauce, add more wine for a thinner sauce.

While the sauce is finishing, grill your steaks. This will vary, depending on your grill or pan, and the thickness of the steak. I grilled mine for 5 minutes per side. Let rest for approximately 5 minutes covered with aluminum foil. Spoon the sauce over the steaks, garnish with chopped parsley, and serve immediately.