

PORTERHOUSE STEAKS WITH PINOT FUSION-SHALLOT BUTTER

Serves 4 to 6

Ingredients:

Butter

3 tablespoons Pinot Fusion

2 tablespoons minced shallot

½ cup (1 stick) unsalted butter, softened

1 tablespoon minced fresh Italian parsley

1 tablespoon minced fresh tarragon

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

4 porterhouse steaks, each about 1 pound and 1 inch thick

2 tablespoons extra-virgin olive oil

2 teaspoons kosher salt

½ teaspoon freshly ground black pepper

Directions:

In a small, heavy-bottomed saucepan over high heat, bring the wine and shallot to a boil. Boil until the wine is reduced to a glaze and is absorbed mostly by the shallots, 3 to 5 minutes. Transfer to a bowl and let cool completely.

Add the butter, parsley, tarragon, salt, and pepper to the shallot wine reduction and mix to combine. Scoop the mixture out of the bowl onto a sheet of parchment or wax paper. Loosely shape the mixture into a log about 1 inch in diameter. Roll the log in the paper and twist the ends in opposite directions to form an even cylinder. Refrigerate until about 1 hour before serving.

Allow the steaks to stand at room temperature for 20 to 30 minutes before grilling. Prepare the grill for direct cooking over high heat.

Lightly brush the steaks with the oil and season evenly with the salt and pepper. Grill the steaks over direct high heat, with the lid closed as much as possible, until cooked to your desired doneness, 8 to 10 minutes for medium rare, turning once. Remove the steaks from the grill and let rest for 3 to 5 minutes. Serve the steaks hot with the butter smeared over the top and glass of Sweet Cheeks Winery 2008 Pinot Fusion.

Salud!