



SIRLOIN STEAK WITH GORGONZOLA BUTTER AND CARAMELIZED SHALLOTS

Ingredients

- 1/2 cup Gorgonzola cheese
- 1/2 cup softened butter
- 1 garlic clove, minced
- 2 tablespoons extra virgin olive oil
- 1 pound shallots, thinly sliced
- 1 cup low-sodium chicken broth
- 2 tablespoons balsamic vinegar
- 1/2 cup heavy cream
- 1 teaspoon chopped fresh thyme
- 4 8-ounce dry-aged sirloin steaks

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Directions

To make Gorgonzola butter: Add the Gorgonzola cheese, softened butter, and garlic to a food processor. Blend until smooth and creamy. Layout a long piece of plastic wrap and place butter on it to create a two-inch-thick log of the butter mixture. Roll tightly, then refrigerate until needed.

To make the caramelized shallots: Preheat the oven to 375 degrees. In a sauté pan, heat oil over medium heat. Add shallots to the pan and cook until tender, 15-18 minutes. Add broth vinegar, cream, and thyme—season with salt and pepper. Cook, often stirring, until thickened, 3-5 minutes. Transfer to a shallow baking dish and bake until the top is crusted for about 45 minutes.

Heat the grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper. Place steaks on the grill and cook until golden brown and slightly charred, 4-5 minutes. Turn the steaks over and continue to grill 3-5 minutes for medium-rare. Transfer steaks to a platter, cover loosely with foil and let rest for at least 5 minutes.

To serve, place steaks on a plate, add a slice of Gorgonzola butter, and top with caramelized shallots.