

Recipe for: Steak Dijon

Recipe by Robert Rothschild Farm

Ingredients

Fresh Boneless KC Strips

½ tsp Olive Oil

1 ½ Tbs. Red Wine

1/4 c. beef broth

¼ c. water

2 Tbs. Rothschild Blue Cheese Dijon

1 tsp. unsalted butter

Blue cheese crumbles

Directions

1. Season beef with salt and pepper.
2. Heat oil over moderate heat in a small heavy skillet until hot but not smoking, then cook strips 2 to 3 minutes on each side for rare.
3. Let stand on cutting board, tented loosely with foil, 5 min.
4. While strips are standing, deglaze skillet with wine over moderate heat, scraping up brown bits.
5. Add broth and water. Cook until reduced to about ¼ cup.
6. Remove from heat and whisk in Blue Cheese Dijon Mustard, Butter, crumbles and any meat juice from the cutting board.
7. Thinly slice strips and serve with sauce.