

Steaks Marinated Red Wine with Sun Dried Tomato

Butter

From Tom Seaver

Makes four servings

Marinade

2 cups dry red wine

¼ cup balsamic vinegar

¼ cup extra virgin olive oil

8 medium garlic cloves, roughly chopped

3 tablespoons roughly chopped fresh basil

2 teaspoons crushed red pepper flakes

2 teaspoons kosher salt

4 New York Strip or Rib Eye Steaks, about 10 ounces each and 1 inch thick

Butter

¼ cup sun dried tomatoes packed in oil, drained

½ cup (1 stick) unsalted butter, softened

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1. Mix the marinate ingredients in a medium bowl
2. Pour the marinade into a large, resealable plastic bag and add the meat. Press out the air. Seal the bag tightly. Then turn the bag several times to distribute the marinade. Place the bag on a plate in the refrigerator for 2-4 hours, turning the bag occasionally.
3. To prepare the butter put the sun dried tomatoes in a food processor or blender. Process until smooth. Place the butter in a small bowl. Add the sun dried tomatoes, salt and pepper. Blend until the ingredients are evenly mixed.
4. Remove the steaks from the bag and discard the marinade. Pat the steaks dry with paper towels and let stand at room temperature for 20 minutes before grilling. With the lid closed place the steaks over direct heat of 500 degrees F until cooked to desired doneness. That should be about 8 minutes for medium rare. Turn once. Let the steaks rest at room temperature for 3-5 minutes before serving warm with a teaspoon of butter on each.