



#MakeItGAP

RECIPES

NEW YORK STEAK WITH CHERRY-PORT COMPOTE

YIELD: 2 Servings

INGREDIENTS:

STEAK:

2 Tbsp extra virgin olive oil
2 (1-1/4 inch thick) bone-in New York strip steaks, about 10-12 ounces each
Salt and pepper to taste

CHERRY-PORT COMPOTE:

1 Tbsp extra virgin olive oil
1 cup bing cherries, pitted and cut in half
2 sprigs thyme
1/3 cup white balsamic vinegar
3/4 cup port
3 Tbsp crushed and toasted pistachios, divided
Salt and pepper to taste

PREPARATION:

30 minutes before grilling, remove the steaks from refrigerator and let sit, covered, at room temperature.

Heat grill to high. Brush steaks on both sides with oil and season liberally with salt and pepper. Place steaks on the grill and cook until slightly charred, 4 to 5 minutes. Flip steaks and continue to grill 3 to 4 minutes for medium-rare (internal temperature of 135°F), 5 to 6 minutes for medium (140°F) or 8 to 9 minutes for medium-well (150°F). Transfer steaks to a cutting board tent loosely with foil and allow steaks to rest 10 minutes before slicing.

While the steaks rest, make the compote: Pour oil into a skillet and place over medium-high heat. Add cherries and thyme sprigs and sauté for 3 to 4 minutes. Deglaze the pan with vinegar and continue to cook until all liquid disappears, about 2 minutes. Add port and reduce heat to medium. Simmer until most of the liquid (about 2/3's) has evaporated. Season with salt and pepper and stir in 1/2 the pistachios.

Before serving, top steaks with compote and finish with remaining crushed pistachios.

Recipe adapted from spoonforkbacon.com