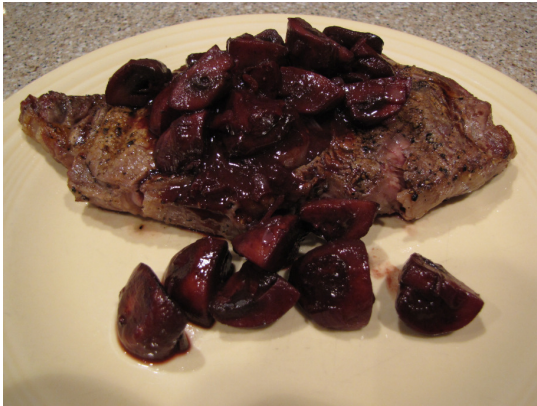


## *Idiot's Kitchen Recipe – Ribeye Steaks with Cabernet Mushrooms*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



Ingredients:

- 2 Ribeye Steaks
- 1 (8 oz) container of Fresh Mushrooms
- 1 Shallot, finely chopped
- 3 Tablespoons Butter
- 1 Cup Red Wine – Cabernet, Syrah, Merlot or other full bodied, dry red wine
- 3-4 Sprigs Fresh Thyme
- 1 Tablespoon Tomato Paste
- Salt & Pepper

Preheat the grill, grill pan, oven broiler or whatever cooking device you use for steaks.

Rinse and cut the mushrooms into quarters. Finely chop one medium shallot.

Melt 2 Tablespoons of butter in a large pan. Cook the mushrooms over medium high heat so that they brown on the sides but the butter does not burn. Be sure to use a pan large enough to accommodate the mushrooms with plenty of room to spare. When the mushrooms have browned, add 1 additional Tablespoon of butter and the chopped shallots to the pan. Reduce the heat to medium and cook the shallot 1-2 minutes until just beginning to soften but not brown. Add 1 cup of red wine and the whole thyme sprigs. Stir to incorporate all the tasty bits from the bottom of the pan. Bring the sauce to a boil and then turn the heat down to low and simmer gently while you cook the steaks.

Season the ribeye steaks with salt and pepper. Lightly oil the grate of a grill and cook the steaks over medium high heat to your preferred level of doneness. (For medium rare on my grill, I cooked the steaks for about 4-5 minutes per side.) If you don't have a grill, a grill pan, oven broiler or hot cast iron skillet will also do the trick.

When the steaks are done, remove them to a plate and tent loosely with foil. Allow the steaks to rest for at least 5 minutes for the juices to absorb back into the meat.

Remove the wilted thyme sprigs from the mushroom sauce and stir in 1 Tablespoon of Tomato Paste. Season the sauce with salt & pepper and serve over the steaks. Dig in.