

Recipe and Procedure for NY Strip Steaks with Caramelized Onion Ragout
Yield 8 servings

Ingredient	Qty.
Butter, unsalted	2 T
NY Strip	8 each 7 oz each
Kosher salt and freshly ground black pepper	to taste
Shallots, minced	1/2 cup
Onions, sweet, sauté cut	2 large
Brandy	1/2 cup
Beef stock, low sodium	1/2 cup
Mascarpone	1/2 cup
Crème Fraîche	1/4 cup
Mustard, Dijon	to taste
Chives, minced	2 T

1. Heat a large sauté or saucepan until very hot. Add butter to the pan and swirl to coat. Add the shallots to the pan and cook over moderate heat, stirring, until slightly softened and aromatic, about 2 minutes.
2. Add the onions to the pan and cook, stirring occasionally, until the onions are caramelized, about 15-20 minutes
3. Add the brandy to the pan (off the flame) and deglaze the pan. Add the stock and dairy to the pan and simmer until slightly thickened, or nappé. Adjust seasonings to taste with salt, pepper, and Dijon. Remove from heat and hold, covered.
4. Heat a grill or grill pan to high heat. Season the steaks with salt and pepper; Grill over moderately high heat, turning once or twice, for about 8 minutes total for medium-rare. Transfer the steaks to a large platter and keep warm.
5. Add any accumulated juices from the steaks on the platter to the sauce in the pan. Stir in the chives and season with salt and pepper. Spoon the sauce over the steaks and serve.