



Port Wine Steak & Peppers

Take a look at this traditional dish of a steak stir-fry with a spin. We make things fancy here with a port wine reduction. This is a dish Jacques Pepin would have created if he were raised in Japan!

INGREDIENTS:

- 8 oz Steak (cut in strips aka julenne)
- 1/2 Green Bell Pepper (Julienne)
- 1/2 Red Bell Pepper (Julienne)
- 2 Tablespoons Olive oil
- Salt and Pepper
- 1/2 cup Port Wine
- Drizzle of Honey
- 2 Tablespoons Butter

CHEF PAUL'S NOTES:

If your body was a Rolls Royce would you put the cheap gas in it?! Probably not. So why are you buying anything but the best meat?! I recommend Wholefoods when buying your steak. For this specific dish, ribeye, skirt steak or if you do actually drive a Rolls', filet mignon are all great choices!

DIRECTIONS:

1. Place steak in a SUPER HOT saute pan with both peppers and olive oil. You have got to move fast with this dish. Once you see the meat caramelizing nicely its time to stir your meat around briefly.
2. This part is tricky, because you don't want to over stir your meat or else it will begin to steam. You want to move it around just enough so it cooks evenly on all sides.
3. Once your meat is browned nicely on all sides, remove the meat and place it on a bed of white rice.
4. Next, in the same pan add the port wine and reduce half way. Once it has reduced, turn the heat off and add a TOUCH of honey (about a teaspoon... it's not really worth measuring with a measuring spoon because it's a pain in the you know what, just to measure out that small amount!) The honey is just for a little love of sweetness.
5. Slowly stir in the butter. It is important that the butter is still cold and not melted when you add it or else it won't emulsify properly with the wine reduction.
6. Once the sauce has come together, drizzle it over your Steak and rice.
7. Garnish with fresh cilantro.

SOME WINE MAYBE?:

Sauvignon Blanc is a great pairing because of its light appeal with passion fruit flavors.

If you like reds, a Syrah or Shiraz, is great with its accents of blackberry, plum, and pepper.

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