



**CHAIRMAN'S
RESERVE**



difficulty rating

servings: 4 | **prep time:** 40 minutes | **cook time:** 20 minutes | **cut:** ribeye | **method:** pan-sear and oven-finished

ribeye with thyme chanterelle sauce

Chanterelle mushrooms and thyme play off one another perfectly, each adding a distinct earthiness to any dish. Take advantage of this flavor combination by topping a pan-seared ribeye with this elegant sauce.

INGREDIENTS:

- 4 *Chairman's Reserve*® Ribeye Steaks (12 ounces each)
- ½ teaspoon canola oil
- ½ teaspoon salt
- ½ teaspoon pepper

DIRECTIONS:

1. Preheat oven to 400°F. Brush both sides of steak with oil and season with salt and pepper. Place skillet on medium-high heat.
2. Place ribeye steaks in skillet and sear for 3 to 4 minutes. Flip, and sear second side for 3 to 4 minutes.
3. Remove steaks from pan, put on a sheet pan with rack, and place into preheated oven.
4. Confirm doneness with an instant read thermometer and pull from oven at 120°F to 125°F for medium-rare. Let rest for 5 minutes before serving.

Thyme and Chanterelle Sauce

INGREDIENTS:

- ¼ lb fresh chanterelle mushrooms, cleaned
- 1 tablespoon unsalted butter
- 1 tablespoon shallot, minced
- 1 thyme sprig
- 2 tablespoons chardonnay
- ½ cup cream
- 1 tablespoon shaved Parmesan
- ½ teaspoon fresh ground black pepper
- ½ teaspoon kosher salt

DIRECTIONS:

1. Add butter to a medium-sized saucepan, over medium heat.
2. As butter begins to fizzle add minced shallots, cook till translucent.
3. Add in the cleaned chanterelles and leaves of the thyme sprig.
4. Cook until chanterelles are just done and deglaze the pan with chardonnay. Cook an additional 2 minutes, until the alcohol has cooked out.
5. Add heavy cream and cook until cream will coat the back of a spoon, then stir in Parmesan, salt and black pepper.

ribeye: servings: ¼ | calories: 980 | total fat: 82g | sodium: 450mg | total carbohydrate: 0g | protein: 55g
sauce: servings: ¼ | calories: 150 | total fat: 14g | sodium: 320mg | total carbohydrate: 3g | protein: 2g