

*Chef Reilly's*

# STEAK SICILIANO

**1LB New York Strip Steak (Makes 1 Serving)**

**1 Tbls Garlic (Chopped)**

**2 Tbls Shallot (Chopped)**

**6 Tbls Olive Oil**

**½ Cup Demi-Glace**

**4-5 Whole Pepperoncini**

**½ Cup Bread Crumbs**

**½ Tsp Thyme (Chopped)**

**2 Tbls Porcini Mushrooms**

**1 Tbls butter**

**Salt & Pepper to taste**

**Fresh Shredded Parmesan (for garnish over the finished New York Strip)**

**SALAD**

**Baby Kale**

**Cherry Tomatoes**

**Balsamic Vinaigrette**

**Blanched Asparagus**



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Sauce: Add 2 tbls olive oil, garlic, shallots, Porcini Mushrooms (reconstituted in vegetable stock). Sauté over medium heat until garlic is golden brown. Add the Demi-Glace and the Pepperoncini Peppers. Let simmer for a minute and pull off the heat.

Sear the New York Strip over medium heat for 1 to 2 minutes per side. Pull off heat and pour the sauce over the New York Strip.

Add the bread crumbs over the top of the New York Strip

Turn on the broiler and finish off the Steak for 3 to 5 minutes.

Pull out of the broiler and set New York Strip aside. Finish the sauce off with 1 Tbls of butter

Mix the Kale, Cherry Tomatoes and Balsamic Vinaigrette together and serve on the side over the Asparagus.

A favorite at my restaurant and will be yours to!

*-Chef Reilly*

