



New York Strip Steaks with Balsamic Vinegar and Caramelized Onions

Serves 2

Ingredients -

2 New York Strip Steaks cut at least 1-inch thick
Freshly ground black pepper and kosher salt
Onion powder and garlic powder

Prepare New York Strip Steaks -

Let steaks get to room temperature (about 1 hour before grilling) and season the steaks with salt, pepper, onion powder, and garlic powder. Before putting on the grill generously sprinkle kosher salt on all sides. Grill close to the element on a very hot grill for about 6 minutes a side for medium rare. Turn only once and don't touch them otherwise.

Once done, remove to platter and cover with foil for 2 minutes to let the juices go to the center of the steaks.

To plate - Place steak on a plate, place caramelized onions on top, and drizzle with reduced balsamic vinegar sauce. Serve asparagus grilled or sautéed with a little butter and olive oil, salt and pepper.



Balsamic Vinegar Sauce

Ingredients -

1/4 cup balsamic vinegar
1 teaspoon sugar

Prepare Sauce -

Add the vinegar and sugar to a skillet and boil over high heat until reduced by 1/3, about 3 minutes. Drizzle balsamic reduction over steaks topped with caramelized onions and serve.

Caramelized Onions

Ingredients -

1 large yellow onion sliced
2 tablespoons butter

Prepare Onions -

Melt butter in skillet over low heat. Sauté sliced onions for 1 hour until caramelized. (I know you can't believe you cook them this long but trust me they are unbelievable)

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Petite Sirah or Grenache

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