
Sirloin Steak with Cilantro-Black Pepper Sauce

Total time: 45 min Yield: 4 Servings

Ingredients

1/4 cup garlic cloves (peeled)
2 Tbsp canola oil (divided)
fresh ground black pepper
1 cup white wine
1/4 stick butter (2 tablespoons)
1/2 cup cilantro with stems (chopped; reserve some for garnish)
1 1/2 lb sirloin steak
garlic salt

Prep Time: 45 min Total Time: 45 min

Instructions

To make the sauce, mince the garlic cloves in a blender or food processor. Heat 1 tablespoon of canola oil in a medium size pan over medium heat, add the garlic and stir for one minute making sure to keep the garlic from becoming dark brown and bitter. Add two teaspoons of black pepper and the wine and heat to a rapid simmer, reducing the volume by half, until it reaches a thick consistency. Put the mixture into a blender and process while adding in the butter in chunks. When the butter is fully blended, add in the cilantro and blend thoroughly.

Season each side of the steak with garlic salt and ground pepper. Heat one tablespoon of canola oil in a saucepan and swirl the oil to coat the bottom of the pan evenly. Sear each steak for 3 to 5 minutes on each side (depending on the thickness), keeping them at medium rare to start. You can always cook them more if desired. Slice the steaks against the grain to optimize tenderness, drizzle with sauce and top with remaining cilantro.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai