

## TRI-TIP WITH MUSHROOM SAUCE

2 LBS OF BEEF TRI-TIP  
1 LARGE SHALLOT  
3 CLOVES OF GARLIC  
1/2 LB OF BROWN MUSHROOMS  
RED WINE  
FRESH THYME  
FRESH PARSLEY  
FRESH TARRAGON  
FRESH CHIVES

SLICE MUSHROOMS INTO 1/2 INCH PIECES.

PEEL AND MINCE SHALLOT AND GARLIC.

HEAT A CAST IRON PAN FOR FIVE MINUTES ON THE TOP OF THE STOVE.

DRY THE TRI-TIP WITH PAPER TOWELS, SALT AND PEPPER.

ADD A SPLASH OF OLIVE OIL TO THE PAN. LAY IN THE STEAK. DEPENDING ON THE THICKNESS, COOK FOR ABOUT 4 MINUTES PER SIDE. THE TRI-TIP IS RARE WHEN YOU SEE FLECKS OF BLOOD ON THE SURFACE OF THE MEAT. REMOVE TO A WARM PLATTER.

ADD THE MUSHROOMS AND COOK, STIRRING THE FREQUENTLY UNTIL BROWNEED, ABOUT 3 MINUTES. TURN OFF THE HEAT.

REDUCE THE HEAT TO LOW. ADD THE SHALLOTS AND THE LEAVES FROM TWO SPRIGS OF THYME. WHEN THE SHALLOTS ARE SOFT, ADD THE CHOPPED GARLIC AND COOK ANOTHER 30 SECONDS.

POUR IN 3/4 CUP OF RED WINE. BRING TO A BOIL, REDUCE TO A SIMMER AND COOK DOWN BY HALF.

CHOP PARSLEY, TARRAGON AND CHIVES.

SLICE THE TRI-TIP ACROSS THE GRAIN.

STIR 1 TBSP OF BUTTER INTO THE RED WINE SAUCE. STIR THE PARSLEY AND TARRAGON. SPOON OVER THE TRI-TIP.

SERVES 4