



Naturally Raised. Naturally Delicious.
CACAO NIB CRUSTED STEAK
WITH RED WINE & CHOCOLATE SAUCE

Ingredients

2 Premium Steaks: Rib Eye, Tenderloin, NY Strip, or Your Favorite Premium Steak

1 Shallot, Minced

2 tsp Unsweetened Cocoa Powder

2 Tbsp Brown Sugar

Salt & Pepper to Taste

4 Tbsp Extra Virgin Olive Oil

1 Cup of Your Favorite Red Wine

1/2 Cup Beef Stock

1 tsp Dijon Mustard

2 Tbsp Roasted Cacao Nibs, Crushed

1 Tbsp Butter

Fresh Parsley, Chopped

Directions

1. Preheat oven to 375° F.

2. Mix the cocoa and brown sugar together in a small bowl or plate. Lightly coat the steaks on both sides with cocoa/brown sugar mixture and season with salt and pepper.

3. Heat the olive oil in a sauté or cast-iron skillet. Sear the steaks on each side until each side has a deep chocolate brown crust. Transfer pan to oven and cook to desired temperature – about 9-10 minutes for medium rare. When done, remove the steaks to a platter or cutting board and let rest while making the sauce.

4. In the same pan, over medium heat, add the shallots and cook for about 3 minutes, stirring occasionally, until they have softened.

5. Add the wine and beef broth; increase the heat to medium-high and cook for 5 minutes, until the liquid has reduced by at least a third. Add the wine and beef broth; increase the heat to medium-high and cook for 5 minutes, until the liquid has reduced by at least a third. Add the mustard and stir to combine. Add the cacao nibs and cook for an additional 2 minutes.

6. Taste and adjust the seasoning if desired. Finish with 1 Tbsp butter. Add chopped parsley and then spoon the sauce over your steaks.

Serves: 2

Prep Time: 15 Minutes

Cook Time: 20-30 Minutes, Depending on Desired Steak Temperature



f @ChristensenRanchBeef