

RIBEYE STEAKS & SUN-DRIED TOMATO MUSHROOM SAUCE

- 2 ea Copper Creek Boneless Beef Ribeye or Strip Steaks cut 1 inch thick
- 1/2 tsp Coarse grind black pepper|2 tsp Chopped fresh thyme optional
- 1 Tbsp Butter
- 4 oz Mushrooms, sliced from local Bulich Mushroom Farm
- 1 tsp minced Garlic
- 1 can Ready-to-serve beef broth 14 to 14-1/2 ounces
- 1/3 cup Dry red wine
- 1 Tbsp Cornstarch
- 1 Tbsp Sun-dried tomato spread
- 1/4 tsp Pepper
- Salt

1. For sauce, heat butter in saucepan over medium heat until melted. Add mushrooms and garlic. Cook and stir 2 to 3 minutes or until mushrooms begin to soften. Remove mushroom mixture from pan and set aside.
2. Combine broth, wine and cornstarch, then add to same pan. Bring to a boil. Cook and stir 1 minute or until slightly thickened. Reduce heat and simmer about 10 minutes or until mixture is reduced to 1-1/2 cups. Stir in mushroom mixture, sun dried tomato spread, pepper and salt, as desired.
3. Meanwhile press pepper evenly onto beef steaks. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet. Cook 12 to 15 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove to platter and keep warm. Add mushroom sauce to skillet and then increase heat to medium-high. Cook and stir, 1 to 2 minutes or until browned bits attached to skillet are dissolved. Spoon sauce over steaks and sprinkle with thyme, if desired.
4. (Courtesy of the National Beef Council)

ADDITIONAL INFORMATION

Ingredients

[1 can Ready-to-serve beef broth 14 to 14-1/2 ounces](#), [1 Tbsp Butter](#), [1 Tbsp Cornstarch](#), [1 Tbsp Sun-dried tomato spread](#), [1 tsp minced Garlic](#), [1/2 tsp Coarse grind black pepper](#), [1/3 cup Dry red wine](#), [1/4 tsp Pepper](#), [2 ea Copper Creek Boneless Beef Ribeye or Strip Steaks cut 1 inch thick](#), [2 tsp Chopped fresh thyme optional](#), [4 oz Mushrooms, sliced from local Bulich Mushroom Farm](#), [Salt](#)

Course

[Dinner](#), [Entrees](#)

Cuisine

[American](#)

Serving Size

2