

The Chef's Table

Steak Cameron

Ingredients:

Steak Cameron seasoning
1 T balsamic vinegar
3 T Burgundy wine
1/2 Cup beef stock or rich beef bouillon
Garlic and Onion infused olive oil (Recipe follows)
2 T unsalted butter (Margarine will not work)
1 T Sour cream
Kosher salt
Freshly ground black pepper
1 to 2 1"-1 1/2" Rib Eye or Porter House steaks

Garlic and Onion infused olive oil:
2 to 3 Cups extra virgin olive oil
6 medium garlic cloves crushed or sliced
1/4 cup roughly chopped sweet onion
Pinch of Kosher salt

Place all ingredients in a tightly sealed container, shake gently and set aside at room temperature for two to three days before use. If you need to speed it along then place all ingredients in a sauce pan over low heat and warm them for about twenty minutes, pour into a container and allow to cool for about an hour before using.

Steak Cameron

Pre-heat oven to 450 degrees with your rack in the middle of the oven.

Be sure the meat is at room temperature. On a platter liberally season both sides and all the edges of the steaks with **Steak Cameron** seasoning, Kosher salt and freshly ground pepper. Gently cover with plastic wrap and allow to rest for 30 to 60 minutes at room temperature before cooking.

Over medium-high heat, heat a heavy skillet (cast iron is recommended) then coat the bottom with some of the onion and garlic infused olive oil (you can use up to 1/8" in depth). Very quickly sear the meat on both sides and all edges until the outside is nicely browned. Place skillet into the oven on the middle rack and continue cooking the meat for about seven minutes until the meat is medium rare. (**NOTE:** Over cooking the steaks will dry them out and make them tough!)

Remove the skillet from the oven and move the steaks to a warm platter and cover allowing them to rest while you make the sauce. Deglaze the skillet over medium heat with the balsamic vinegar, wine and beef stock.

Stir until all the particles have lifted off the bottom of the skillet and continue cooking until the liquid has reduced by about 1/3 to 1/2 in volume. Remove from the heat and add the butter allowing just to melt in and then add the sour cream until combined. (**NOTE:** If you want a slightly thicker sauce then add a corn starch slurry and re-heat the sauce just enough to thicken.)

Slice the steaks into 1/8"-1/4" slices, fan them out on the plate and drizzle the sauce over the meat.