

## Steaks with Wine Reduction

- 1 small carrot. Peeled and finely chopped (about 2 tablespoons)
- 1 small shallot, minced
- 2 White mushrooms, finely chopped (about 3 tablespoons)
- 1 small bay leaf
- 3 sprigs fresh parsley
- 1 cup red wine

### Sauce

- 1 small shallot, minced
- ½ cup low-sodium chicken broth
- ½ cup low-sodium beef broth
- 3 tablespoons cold unsalted butter, cut into three pieces
- ½ teaspoon minced fresh thyme leaves
- Salt and pepper

For the wine reduction: Heat the carrot, shallot mushrooms, bay leaf, parsley, and wine in a non-reactive 12-inch skillet over low heat; cook, without simmering (the liquid should be steaming but not bubbling), until the mixture reduces to 1 cup, 15 to 20 minutes. Strain through a fine -mesh strainer and return to a clean skillet. Continue to cook over low heat, without simmering, until the liquid is reduced to 2 table spoons, 15 to 20 minutes longer. Transfer the wine reduction to a small bowl.

For the sauce: To the same skillet used to cook the steaks (do not clean the skillet or discard the accumulated fat unless there's more than 1 tablespoon in the pan), add the shallot and cook over medium-low heat until softened, about 1 minute. Turn the heat to high and add the chicken and beef broths, bring to a boil, scraping up the browned bits on the pan bottom with a wooden spoon until the liquid is reduced to 2 tablespoons, about 6 minutes. Turn the heat to medium-low and whisk in the reserved wine reduction and any accumulated juices shed by the steaks. Whisk in the butter, one piece at a time, until melted and the sauce is thickened and glossy; add the thyme and season with salt and pepper to taste. Spoon the sauce over the steaks and serve immediately.