

# Wining and Dining *the Casa di Vino Way*

## Entrecote Bercy (Grilled Beef Steak)

Yield: 2 servings

| Amount | Measure     | Ingredient -- Preparation Method |
|--------|-------------|----------------------------------|
| 2      | 6-8 oz each | sirloin steak<br>salt and pepper |
| 6      | Tbsp        | unsalted butter -- softened      |
| 2      | tsp         | parsley -- minced                |
| 2      | tsp         | chervil -- minced                |
| 2      |             | shallots -- minced               |

Sprinkle both sides of the steak with salt and pepper. Grill over a hot fire. While it is cooking, mix over very low fire in a small pan, with a fork--the butter with the chopped herbs and shallot until creamy.

Just before serving, place half the butter on two hot serving plates. Place the cooked steaks on top and the rest of the butter on the top of the steaks. Serve very hot.

Courtesy of Pampille's Table. Shared by Sherilyn Schamber

**Suggested Wine Pairing:  
2006 Clif "Climbers" Red**

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)