



BISTECCHIE ALL'ACETO BALSAMICO

Steak in Balsamic Vinegar ~ Makes 4 servings

Prep Time 10 min. ~ Cook time 12- 15 min.

A good quality steak, simply prepared and enhanced with a fine quality balsamico ~ nothing could be better.

4 Steaks - boneless top loin or tenderloin steak
2 Tbs. butter 2 tsps. Balsamic Vinegar
2 Tbs. Conti Olive Oil 2 Tbs. Finely chopped Italian parsley
1 shallot finely chopped Salt to taste

Heat 1-1/2 teaspoons of the butter and the olive oil in a large skillet. Add the steaks and cook over high heat for 2-4 minutes on each side depending on how well done you like your steak and how thick the meat is. Season with salt and transfer to a dish and keep the steak warm at a low temperature. The steak will cook a little more while cooling, so be sure to allow for this as well.

In the same pan as you cooked the steaks, add the shallots and cook over a low heat for about 5 minutes until they are transparent but not browned. Add the remaining 1/2 tablespoon of butter and stir as it melts and reduces slightly.

Stir in the balsamic vinegar and remove the sauce from the heat. Place the steaks on plates and pour a portion of the sauce over each steak then sprinkle with the chopped parsley. Serve immediately

Enjoy your Conti products!

Charlotte Capan, Conti USA

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