



New York Steaks with Boursin and Merlot

Courtesy of Bon Appetit

Serve with a bottle of Chappellet Signature Cabernet Sauvignon or Chappellet Pritchard Hill Estate Vineyard Cabernet Sauvignon

Makes 6 Servings

2 tablespoons olive oil, divided
6 9- to 10-ounce New York steaks, trimmed (about 1 inch thick)
1/2 of 5.2-ounce package Boursin or other French garlic-and-herb cheese, cut into 6 wedges
1 1/2 cups Chappellet Merlot
1/4 cup (1/2 stick) chilled butter, cut into small pieces
2 teaspoons chopped fresh Italian parsley
2 teaspoons chopped fresh chives plus whole chives for garnish

Heat 1 tablespoon oil in each of 2 heavy large skillets over medium-high heat. Sprinkle steaks with salt and pepper. Add 3 steaks to each skillet; cook about 4 minutes per side for medium-rare. Transfer to platter; top each with 1 cheese wedge. Tent with foil to keep warm.

Pour off drippings from 1 skillet; add wine to skillet and boil over high heat until reduced to generous 1/2 cup, scraping up browned bits, about 5 minutes. Remove from heat; add butter and stir until melted. Mix in parsley and chopped chives. Season with salt and pepper. Pour over steaks. Garnish with whole chives.