

RIB-EYE STEAKS IN RED-WINE SAUCE

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

The act of deglazing—using a liquid to “release” pan drippings—is the tried-and-true trick to getting a quick, flavorful sauce. The soy in this recipe melds wonderfully with the wine and adds a certain depth.

- 4 (1/2-inch-thick) boneless rib-eye steaks (2 lb total)
- 2 tablespoons vegetable oil, divided
- 2 garlic cloves, finely chopped
- 3/4 cup dry red wine
- 1/4 cup water
- 1 1/2 teaspoons soy sauce
- 3 tablespoons unsalted butter, cut into 3 pieces
- 1 tablespoon chopped flat-leaf parsley

► Pat steaks dry, then sprinkle with 3/4 teaspoon salt and 1/2 teaspoon pepper (total). ► Heat 1 tablespoon oil in a 12-inch heavy skillet over high heat until it shimmers, then sauté steaks in 2 batches, turning once, about 4 minutes per batch for medium-rare. Transfer to a large plate and cover with foil. ► Pour off fat from skillet, then sauté garlic in remaining

tablespoon oil over medium-high heat until pale golden, about 30 seconds. Add wine and boil, stirring and scraping up brown bits, until reduced by half, 2 to 3 minutes. Add water, soy sauce, and any meat juices from plate and boil until reduced by half, 3 to 4 minutes. ► Reduce heat to medium-low and whisk in butter, 1 piece at a time, until slightly thickened. Stir in parsley and pour sauce over steaks.

► Bring broth, water, and 1 teaspoon salt to a boil in a medium saucepan, then reduce heat and keep at a bare simmer. ► Trim tough stem ends from broccoli rabe, then cut remaining stems crosswise into 1-inch pieces and reserve. Coarsely chop florets and leaves.

► Heat oil in a 5- to 6-quart heavy pot over medium-high heat until it shimmers, then sauté onion with 1/2 teaspoon salt until softened, 3 to 5 minutes. Stir in garlic and sauté 1 minute, then add pasta, broccoli rabe stems, and 3/4 cup hot broth and simmer briskly, stirring constantly, until broth is absorbed. Continue simmering and adding hot broth, about 3/4 cup at a time, stirring frequently and letting each addition be absorbed before adding the next, until pasta is almost al dente and creamy-looking, 12 to 13 minutes. Stir in remaining broccoli rabe and 1/4 teaspoon pepper and cook, stirring, until pasta is al dente and broccoli rabe is just tender, 2 to 3 minutes. (If needed, add more hot broth to moisten; there will be some broth left over.) Stir in cheese and salt and pepper to taste. Serve with more cheese on the side.

For more **EVERY DAY** recipes, see page 130.

Bringing home the bistro: A quick dash of soy gives a refined red-wine reduction a heady jolt of unexpected flavor.

