

## 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 (½-inch-thick) boneless rib-eye steaks (2 lb total)
- 2 tablespoons vegetable oil, divided
- 2 garlic cloves, finely chopped
- ¾ cup dry red wine
- ¼ cup water
- 1½ teaspoons soy sauce
- 3 tablespoons unsalted butter, cut into 3 pieces
- 1 tablespoon chopped flat-leaf parsley

►Pat steaks dry, then sprinkle with ¾ teaspoon salt and ½ 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.

## PASTA-SHELL “RISOTTO” WITH BROCCOLI RABE

SERVES 4 TO 6 (MAIN COURSE)

ACTIVE TIME: 30 MIN START TO FINISH: 35 MIN

*Slowly cooking the pasta risotto-style by ladling hot broth over it allows the shells to soak up all of the broth’s aroma and results in a velvety, creamy texture. The bitter bite of the greens adds just enough edge.*

- 1 qt reduced-sodium chicken broth
- 1 qt water
- 1 bunch broccoli rabe
- ¼ cup olive oil
- 1 medium onion, chopped
- 2 garlic cloves, chopped
- 1 lb medium pasta shells
- ½ cup grated Parmigiano-Reggiano

►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 ½ teaspoon salt until softened, 3 to 5 minutes. Stir in garlic and sauté 1 minute, then add pasta, broccoli rabe stems, and ¼ cup hot broth and simmer briskly, stirring constantly, until broth is absorbed. Continue simmering and adding hot broth, about ¾ 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 ¼ 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.

