



Pan Roasted Rib Eyes with Red Wine Blue Cheese Sauce

Serves 2

2 bone-in rib eye steaks

Salt and pepper to taste

2 tablespoon olive oil, separated

1 cup red onion, sliced very thin

1 clove garlic, minced fine

1 cup Carnivor Cabernet

1 tablespoon balsamic vinegar reduction

1 tablespoon butter

¼ cup crumbled blue cheese

Heat a large skillet over medium high heat for one minute. In the meantime, season steaks with salt and pepper. Add 1 tablespoon oil and steaks to the hot skillet. Sear for 3 minutes per side. Lower the heat to medium low and continue to cook until done to your liking. Remove steaks to serving plates. Return same skillet to medium heat and add 1 tablespoon oil and onions to the pan. Sauté until softened and caramelized. Add the garlic and wine and reduce by 50%. Finish sauce by whisking in the balsamic vinegar reduction and butter until melted. Add the blue cheese crumbles and pour over resting steaks.

**Enjoy with Carnivor Cabernet Sauvignon, Starborough Sauvignon Blanc,
Kona Hanalei or Ommegang Pale Sour Ale**