

Rib Eye Medallions with Wine Sauce

Recipe By *Michael Gershkovich*



Cooking and Prep:  30
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

Diet: Gluten Free

Source: Kosher.com

Exclusive

Watch Mike and Gabe create this recipe from scratch at Tierra Sur in California, [here](#).

Ingredients (17)

Meat

- 3 1-inch medallions of center-cut rib eye
- salt
- pepper
- 1–2 sprigs fresh thyme
- oil

Vegetables

- 1 medium-large celery root, peeled and julienned
 - 2–3 small turnips, peeled and quartered
 - 1 tablespoon oil
 - 1 tablespoon **Bartenura Olive Oil**
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Sauce

- 2 tablespoons oil, divided
 - 3-4 cloves garlic, minced
 - 1/2 tablespoon **Reine de Dijon Wholegrain Mustard**
 - 1 sprig thyme
 - 1/3 cup **Baron Herzog Old Vine Zinfandel**
 - 1/2 cup vegetable stock
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Garnish

- upland cress or watercress
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Sommelier Suggests

- Chateau Cantenac Brown**
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Start Cooking

Prepare the Steak

1. Dry medallions thoroughly with napkin or paper towel and season each side with salt and pepper.
2. Massage fresh thyme directly into the meat.
3. Coat the meat lightly with oil on both sides after seasoning.
- 4.

Place in a searing hot pan, careful not to overcrowd the meat. Sear one to two minutes on each side and remove from pan.

Prepare the Vegetables

1. In the same pan, sauté celery root and turnips with oils.
2. Add salt and pepper to taste.
3. Sauté until light golden brown while still maintaining a slight crisp. Remove from pan.

Prepare the Sauce

1. Using the same pan, add one tablespoon oil and garlic, stirring to keep the garlic from burning.
2. Add mustard and thyme, stirring until fragrant.
3. Add wine. Add vegetable stock and one tablespoon oil, stirring after each addition. Let cook about five minutes, stirring frequently, while the sauce reduces.

To Serve

1. Spoon sauce over meat and vegetables. Garnish with upland cress or watercress.