

— AMERICA'S —
TEST KITCHEN

Steak Diane

SERVES Serves 4 to 6**TIME** 1¾ hours

Why This Recipe Works

We wanted a streamlined Steak Diane recipe with the best cut of steak, a foolproof method for cooking it, a quicker stock, and a leaner sauce. We chose flavorful strip steaks and pounded them to a ½-inch thickness for even browning; made a veal stock substitute using tomato paste, vegetables, red wine, and canned broth; and used this faux veal stock to make the sauce right in the pan in which we cooked the steak, adding cognac and just 2 tablespoons of butter. With these modifications, we were able to get our new Steak Diane recipe on the table in less than an hour.



Gather Your Ingredients

Sauce Base

- 2 tablespoons vegetable oil
- 4 teaspoons tomato paste
- 2 small onions, chopped medium (about 1⅓ cups)
- 1 medium carrot, chopped medium (about ½ cup)
- 4 medium cloves garlic, peeled
- ¼ cup water

Before You Begin

- * If you prefer not to make the sauce base, mix ½ cup glace de viande with ¾ cup water and ¼ cup red wine and use this mixture in place of the base in step 4. For this recipe, use a traditional skillet. The steaks leave behind more fond (browned bits) than they do in a nonstick skillet, and more fond means a richer, more flavorful sauce. A superb embellishment for Steak Diane is a drizzle of white truffle oil just before serving. If you do not wish to flambé, simmer the cognac in step 2 for 10 to 15 seconds for a slightly less sweet flavor profile.

Instructions

- 4 teaspoons unbleached all-purpose flour
- 1½ cups dry red wine
- 3½ cups low-sodium beef broth
- 1¾ cups low-sodium chicken broth
- 2 teaspoons black peppercorns
- 8 sprigs fresh thyme
- 2 bay leaves

Steaks

- 2 tablespoons vegetable oil
- 4 strip steaks (about 12 ounces each), trimmed of all excess fat and pounded to even 1/2-inch thickness
- Salt and ground black pepper

Sauce

- 1 tablespoon vegetable oil
- 1 small shallot, minced (about 2 tablespoons)
- ¼ cup Cognac
- 2 teaspoons Dijon mustard
- 2 tablespoons unsalted butter (cold)
- 1 teaspoon Worcestershire sauce
- 2 tablespoons minced fresh chives

1. For the Sauce Base: Heat oil and tomato paste in Dutch oven over medium-high heat; cook, stirring constantly, until paste begins to brown, about 3 minutes. Add onions, carrot, and garlic; cook, stirring frequently, until mixture is reddish brown, about 2 minutes. Add 2 tablespoons water and continue to cook, stirring constantly, until mixture is well browned, about 3 minutes, adding remaining water when needed to prevent scorching. Add flour and cook, stirring constantly, 1 minute. Add wine and, using a heatproof rubber spatula, scrape up browned bits on bottom and sides of pot; bring to boil, stirring occasionally (mixture will thicken slightly). Add beef and chicken broths, peppercorns, thyme, and bay; bring to boil and cook, uncovered, occasionally scraping bottom and sides of pot with spatula, until reduced to 2 1/2 cups, 35 to 40 minutes.
2. Strain mixture through fine-mesh strainer, pressing on solids to extract as much liquid as possible; you should have about 1 1/4 cups.
3. For the steaks: Heat 1 tablespoon oil in 12-inch heavy-bottomed skillet over medium-high heat until smoking. Meanwhile, season steaks with salt and pepper. Place 2 steaks in skillet and cook until well browned, about 1 1/2 minutes. Following illustrations below, flip steaks and weight with heavy-bottomed pan; continue to cook until well browned on second side, about 1 1/2 minutes longer. Transfer steaks to large platter and tent with foil. Add 1 tablespoon oil to now-empty skillet and repeat with remaining steaks; transfer second batch of steaks to platter.
4. For the sauce: Off heat, add 1 tablespoon oil and shallots to now-empty skillet; using skillet's residual heat, cook, stirring frequently, until shallots are slightly softened and browned, about 45 seconds. Add cognac; let stand until cognac warms slightly, about 10 seconds, then set skillet over high heat. Using chimney match, ignite cognac; shake skillet until flames subside, then simmer cognac until reduced to about 1 tablespoon, about 10 seconds. Add sauce base and mustard; simmer until slightly thickened and reduced to 1 cup, 2 to 3 minutes. Whisk in butter; off heat, add Worcestershire sauce, any accumulated juices from steaks, and 1 tablespoon chives. Adjust seasoning with salt and pepper.
5. Set steaks on individual dinner plates, spoon 2 tablespoons sauce over each steak, sprinkle with chives, and serve immediately, passing remaining sauce separately.