

Bienvenue in the Bistro



Couple is a soft ripened goat cheese that is hand shaped and looks like the Vermonts' Green Mountains cover with snow!

Ingredients: *Serves 4*

4 NY strip steaks or sirloin strip steaks
1 Coupole
1 cup unsalted beef broth
1/2 cup fig jam or spread
3/4 cup port wine
salt and pepper to taste

Directions:

Start sauce 1/2 hour before the grill.

Put the fig jam, port wine and beef broth together in a small sauce pan and bring to a boil. Turn heat down to medium-low and simmer stirring occasionally until it has reduced by half.

Meanwhile light the grill and remove steaks from the packages. Salt and pepper steaks on both sides and grill to your liking.

One minute before the steaks are finished place a slice of Coupole on each steak and close the lid until cheese starts to melt and steaks are done. Allow steak to rest at room temperature for 5 minutes before serving. Taste the sauce and add salt and pepper if necessary. Serve with the sauce on the side or drizzled over the top.



*Grilled NY Steak
with Coupole and Fig Demi*