

# Chef from the Hood Recipes



**Chef:**  
Dan Berman

**Restaurant:**  
Pacific Market

## Rib Eye Steak with Stilton Sauce

Yield: 4 servings

### *Ingredients:*

1/2 pound Stilton, softened  
(1 cup) 1 stick  
(1/2 cup) unsalted butter, softened  
1 1/2 cups dry white wine  
4 tsp. freeze-dried green peppercorns  
1 cup heavy cream  
4 tsp. minced fresh parsley leaves  
Two 1-inch thick rib-eye steak (about 1 pound)

### *To prepare:*

In a bowl cream together the cheese and butter until the mixture is smooth. In a saucepan boil the wine with the peppercorns until it is reduced about 1 tablespoon, add the cream, and boil the liquid until it is reduced by half. Reduce the heat to moderately low, whisk the cheese mixture, a little at a time, into the cream mixture, and whisk in the parsley. Remove the pan from the heat and keep the sauce warm.

Preheat a grill pan or the BBQ. Pat steaks dry and season with salt and pepper. Grill steaks 4 to 5 minutes on each side for medium rare. Let the steak stand on a cutting board for 10 minutes. Slice thin and serve with the Stilton sauce and watercress.

**ROHNERT PARK**  
IN MOUNTAIN  
SHADOWS CENTER  
901 Golf Course Drive  
707.585.9643

**SANTA ROSA**  
AT PACIFIC & BRYDEN  
1465 Town & Country Dr.  
707.546.FOOD

**SEBASTOPOL**  
ON HWY. 116  
550 Gravenstein Hwy. No.  
707.823.4916