

# RACHIELE/TUCCI FAMILY RECIPE

## BISTECCA ORIGANATA

### Steak Oreganato

(Makes 6 Servings)

1 top round beef steak ( 2 ½ to 3 pounds)	Kosher salt and freshly ground black pepper
2 tablespoons butter	½ cup dry red wine
2 tablespoons olive oil	½ teaspoon dried oregano

The steak should be ½ inch thick. If necessary, pound it between two sheets of waxed paper to achieve this thickness.

Warm the butter and olive oil together in a large saute' or cast-iron pan set over medium-high heat. When the butter is foaming rapidly, add the steak and fry to brown on one side, about 3 minutes. (If the steak is larger than your saute' pan, cut in half.) Turn, and season with salt and pepper. Brown the other side, about 3 minutes. Remove from the pan to warm platter and set aside.

Add the wine and oregano to the pan, scraping up any meat that may have stuck on the bottom. Simmer to sweeten the wine, about 1 minute. Meanwhile, cut the meat into six equal portions. When the wine sauce is ready, pour it over the meat and serve immediately.

*My grandmother used to make this often. My mother and I now make this as a quick tasty meal. (Dino)*