

Coopers Dark Ale Steak Sauce

Ingredients

- 1 bottle of Coopers Dark Ale, 375mls
- 300-350g Rib-eye steaks
- 500mls of beef stock, reduced to 120mls
- Salt
- Pepper
- Rice bran oil
- 1 bunch of thyme
- 30g butter
- 100g spinach

Method

Heat a fry pan on a high heat until it begins to smoke. Season the steak with a generous amount of salt and rub with oil.

Add the steak to the pan and cook by turning the steak every 30 seconds until its cooked to your liking. Once the steak is cooked, remove and rest on a plate in a warm part of the kitchen.

Into the fry pan pour half a bottle of Dark Ale and reduce down, then add the stock, 4 thyme sprigs and a good pinch of pepper. Remove from heat and allow to steep while the steak rests. When the steak is rested, return the sauce to the heat and whisk in the butter.

To serve, place the steak on a bed of the spinach. Top with the sauce.



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