

## Steak with Balsamic Onions

- 2 T. butter, divided
- 2 T. olive oil, divided
- 2 sweet onions (1 ½ lbs. total), such as Walla Walla, Vidalia, or Maui, slivered lengthwise
- About ½ t. salt
- ½ t. sugar
- 2 T. balsamic vinegar
- 1 T. fresh thyme leaves, divided
- 4 boned tender beef steaks (about 1-1 ½ inch thick and 9-12 oz.), such as New York Strips or Rib Eyes
- ¼ c. freshly cracked multicolored peppercorns

Melt 1 ½ T. butter with 1 ½ T. olive oil in a large frying pan over medium heat. Add onions and stir in ½ t. salt. Cover and cook, stirring occasionally, until onions are limp, about 8 minutes. Uncover and sprinkle with sugar. Increase heat to medium-high and stir often until onions begin to brown, 5 to 7 minutes. Add balsamic vinegar and 1 ½ t. thyme leaves; stir often until liquid has evaporated, 1-2 minutes longer.

Preheat oven to 375°. Rinse steaks and pat dry. Sprinkle both sides lightly with salt, then coat with cracked pepper. Melt remaining ½ T. butter with ½ T. olive oil in a large oven-proof frying pan over medium-high heat (divide between two pans if there's not enough room for steaks in one). Add steaks and cook until well browned on the bottom, 4-5 minutes. Turn steaks over and cook until beginning to brown on the other side, about 2 minutes. Transfer pan to oven and bake until steaks are medium-rare (still pink in the center; cut to test), 7-8 minutes, or until as done as you like (steaks will continue cooking for a few minutes after you take them out of the oven).

Transfer steaks to warm plates. Spoon onions over the top and sprinkle with remaining 1 ½ t. thyme leaves.