SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu New York Strip with Bourbon Mushroom Butter

A steakhouse favorite with deep, savory flavor.



Bold Crust • Rich Marbling • Steakhouse Elegance

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Wagyu New York Strip

with Bourbon Mushroom Butter

PREP 15 MIN • COOK 15–20 MIN • REST 5–10 MIN • SERVES 2

INGREDIENTS

- ☐ 2 Sunday River Ranch Full-Blood Wagyu NY Strip steaks (about 10–14 oz each, 1–1.5 inches thick)
- ☐ Kosher salt and freshly ground black pepper
- ☐ 1 tsp high-heat oil, only if needed
- ☐ 6 oz cremini mushrooms, thinly sliced
- ☐ 2 tbsp unsalted butter, divided
- ☐ 1 small shallot, finely minced
- ☐ 1 garlic clove, minced
- ☐ 2 tbsp bourbon (optional; substitute beef stock)
- ☐ 1 tsp fresh thyme leaves; 1 tsp Dijon mustard

THE METHOD

1. Prepare Pat steaks dry. Season both sides with salt and pepper.

2. Sear Heat cast iron over medium-high. Sear 3–4 min per side; adjust for thickness and use a thermometer. Rest 5–10 minutes.

3. Mushrooms Reduce heat to medium. Melt 1 tbsp butter; brown mushrooms 4–5 minutes. Add shallot and garlic; cook 1 minute.

4. Finish sauce Remove pan from heat. Add bourbon carefully; return to heat and simmer 1–2 min. Stir in thyme, Dijon and remaining butter.

5. Serve Spoon mushroom butter over steak; serve immediately.

RANCH TIP

Full-Blood Wagyu is richly marbled: avoid heavy marinades and excessive oil.
For medium-rare preference, aim for 130–135°F after carryover cooking.
USDA guidance: cook whole steaks to 145°F and rest at least 3 minutes.