

BORDELAISE A LA WILKIE

Colin Wilkie and Shirley Hart are two of my oldest friends. They were busking the cafes of Paris and the hotels of Montpellier long before it became the fashionable and romantic way for musicians to spend the summer. In 1966 they decided to settle in Germany and they chose the tiny village of Stockheim because of the magnificent red wine produced there. Over the years they have not ventured too far from their favorite vineyards, learning the rich Stuttgarter dialect and fitting into the soft rolling Swabian countryside as though born there.

A great cook, Colin has mastered all the traditional dishes of South Germany—he even taught a couple of old ladies of the village the correct way to make Swabian Maultaschen—but his culinary heart is still in France. It was he who taught me that the simpler French cuisine is often the finest. His Bordelaise a la Wilkie is a good example.

2 1/2 pounds porterhouse steak,
1 inch thick
salt and pepper
1 1/2 cups dry red wine
2 tablespoons butter
2 onions, chopped

Gently saute the steak until well browned on both sides. Season with salt and pepper. Add the wine, the butter and the onions. Continue cooking for 5 more minutes. Pour the remaining juice over the steak as a sauce.

Serves 3-4