

Easy Beef Steak Diane

Ingredients:

2 Boneless Beef Top Loin Steaks, cut 1" thick
1 tsp Grated Lemon Peel
1/4 tsp Pepper
1 Tbsp Vegetable Oil
1/2 lb Small Mushrooms, sliced
2 Tbsp Shallots, finely chopped
1 Tbsp Brandy, optional
1/4 C Half & Half
1 Tbsp Fresh Lemon Juice
2 tsp Dijon-Style Mustard
2 tsp Worcestershire Sauce

Preparation:

Combine lemon peel and pepper; press onto steaks. Heat oil in large non-stick skillet over med. Add mushrooms and shallots; cook and stir for 3 min., or until tender. Remove. Wipe skillet clean; coat with cooking spray. Heat skillet over med.; add steaks and cook, turning occasionally, 12 - 15 min. for med. rare to med. doneness (internal temp. 150 to 160 degrees F.). Remove; keep warm. Add brandy to skillet; cook and stir until browned bits in skillet are fully dissolved. Stir in half & half, lemon juice, mustard, and Worcestershire sauce. Stir in mushroom mixture; heat through. Carve steaks. Serve w/sauce, steamed asparagus & buttered red potatoes.

Makes 4 Servings

