

Steak Diane
Brienne Leach - DFAIT/MAECI

Ingredients:

Meal:

- 2 tsp chopped fresh thyme (or ½ tsp dried)
- 2 tsp vegetable oil
- ½ tsp dried mustard powder
- ½ tsp each salt and pepper
- 2 large cloves garlic, minced
- 1-1/2 lb boneless top sirloin or striploin steaks, ¾ to 1" thick

Sauce:

- 375 g fresh shiitake mushrooms
- 3 shallots, skins removed
- 3 tbsp butter
- ¼ cup brandy or cognac
- 1-1/2 cups beef broth
- ¼ cup whipping cream
- 1 tbsp Worcestershire sauce
- 2 tbsp Dijon mustard
- 1 tsp chopped fresh thyme or parsley

Instructions:

- Mix thyme, oil, dry mustard, salt, pepper and garlic to form a paste, in a dish large enough to hold steaks in one layer. Trim fat from steaks. If steaks are large, cut into 4 serving portions. Using hands, rub paste all over steak
- For sauce, remove stems from mushrooms and discard. Wash, pat dry and thinly slice caps. Halve shallots; thinly slice lengthwise
- In large non-stick skillet, heat 2 tbsp of butter over medium-high heat. Cook mushrooms and shallots, stirring often, for about 10 minutes or until tender and beginning to brown. Transfer to bowl
- Add butter to skillet, increase heat to high and fry steaks until browned but still raw inside. Add brandy and remove steak from pan. Keep warm
- Stir beef stock, cream, worcestershire sauce into pan and stir for 6-8 minutes. Reduce heat to medium, whisk in mustard, return steak and mushroom mix. Serve with mashed potatoes and your favourite cooked vegetable