Steak Diane



Adapted • Shared by Johnathan Fields

Ingredients

• 4 (6-ounce) center cut beef tenderloin steaks or another cut of your choice
• Salt
• 1/2 cup beef broth (see Recipe Note)
• 4 teaspoons Worcestershire sauce
• 2 teaspoons Dijon mustard
• 2 teaspoons tomato paste
• 2 tablespoons butter
• 1/2 cup finely minced shallots
• 4 tablespoons cognac or brandy
• 1/3 cup heavy cream
• Freshly ground black pepper
• 1-2 tablespoons chives, finely chopped

Instructions

1. Sprinkle salt on both sides of the steak and set aside at room temperature for 15 to 30 minutes.

2. Whisk together broth, Worcestershire sauce, Dijon mustard and tomato paste; set aside.

3. Melt the butter in a skillet set over medium-high heat. Pat the steaks dry with a paper towel. Increase the heat to high and sear the meat for 1 to 4 minutes, depending on how thick the steak is. Turn and sear on the other side and cook until done. If your steak is thick enough to test with an instant-read thermometer, you can use it to check for your desired doneness-rare: 125°F; medium rare: 135°F; medium: 145°F; well done 160°F. If you do not have a thermometer, use the finger test to check the doneness of the meat. When the steaks are done, move to a cutting board and tent with foil.

4. While the meat is resting, sauté the shallots in the pan, 2 minutes on medium-high heat, stirring once or twice.

5. Add the cognac to deglaze the pan. Increase the heat and cook until the cognac is almost evaporated.

6. Stir in the broth mixture and bring to a boil. Cook until thickened, about 2 to 3 minutes. Stir in the cream and cook for two more minutes.

7. If you want, thinly slice the steak to serve. Otherwise serve individual steaks. Drizzle warm Diane sauce over the steak and garnish with freshly ground black pepper and chives. Did you enjoy this recipe? Let us know with a rating and review!

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.