



RECIPES

Steak Diane

4 beef tenderloin filets (cut 3/4 inch thick)
1 stick butter
4 TBSP. Worcestershire sauce
1 TBSP. ketchup
1 tsp. fresh lemon juice
2 large shallots, minced
3 TBSP. red wine
3 TBSP. fresh parsley, minced
1 TBSP. brandy
4 dashes Louisiana hot sauce
coarse salt and freshly ground black pepper to taste

In a large skillet, melt the butter and sauté shallots until soft. Add lemon juice, Worcestershire, ketchup, and red wine. Stir and heat mixture until bubbling. Add Louisiana hot sauce and stir well. Salt and pepper the steaks on both sides to taste and place them in the skillet with the hot butter sauce mixture. Cook steaks about 3 minutes per side or until desired doneness. Remove steaks to individual serving plates. Meanwhile, stir the brandy and parsley into the butter sauce mixture and cook an additional 2 minutes until the parsley wilts. Spoon the mixture over the steaks and serve right away.