

Steak with Rosemary Port Sauce

Ingredients

1 tbsp	Olive oil
2 tsp	Worcestershire sauce
2	Steaks (small)
1 tbsp	Butter
1 sprig	Rosemary
1 clove	Garlic (big minced)
¼ cup	Ruby port

Preparation

1. Mix oil and worcestershire sauce in a bowl. Smear over steaks
2. Heat heavy-based frying pan over medium-high heat and cook steaks for 3 minutes per side
3. Wrap steaks aluminum foil to rest on a warm plate, while you make sauce
4. While pan still on heat, turn down to low, add butter and let it melt, finely chop rosemary and add to pan
5. Add garlic to pan, pour in the port and reduce it slightly. Unwrap steaks on serving plates. Use sauce as wanted

