

SAVEUR

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Steak Diane

A lean cut like filet mignon takes well to sautéing in a little fat, as in this classic preparation with a simple pan sauce that's laced with brandy and set aflame—a spectacular feat that cooks off the alcohol and contributes rich caramel notes to the dish.

SERVES 4

INGREDIENTS

2 tbsp. canola oil
4 (4-oz.) filet mignon steaks
Kosher salt and freshly ground black pepper, to taste
1½ cups beef stock
2 tbsp. unsalted butter
2 cloves garlic, minced
1 shallot, minced
4 oz. oyster or hen-of-the-woods mushrooms, torn into small pieces
¼ cup cognac or brandy
¼ cup heavy cream
1 tbsp. Dijon mustard
1 tbsp. Worcestershire sauce
¼ tsp. hot sauce, such as Tabasco
1 tbsp. minced parsley
1 tbsp. minced chives



Credit: Landon Nordeman

INSTRUCTIONS

1. Heat oil in a 12" skillet over medium-high heat. Season steaks with salt and pepper, and add to skillet; cook, turning once, until browned on both sides and cooked to desired doneness, about 4 to 5 minutes for medium-rare. Transfer steaks to a plate, and set aside.
2. Return skillet to high heat, and add stock; cook until reduced until to ½ cup, about 10 minutes. Pour into a bowl, and set aside. Return skillet to heat, and add butter; add garlic and shallots, and cook, stirring, until soft, about 2 minutes. Add mushrooms, and cook, stirring, until they release any liquid and it evaporates and mushrooms begin to brown, about 2 minutes. Add cognac, and light with a match to flambée; cook until flame dies down. Stir in reserved stock, cream, Dijon, Worcestershire, and hot sauce, and then return steaks to skillet; cook, turning in sauce, until warmed through and sauce is thickened, about 4 minutes. Transfer

steak to serving plates and stir parsley and chives into sauce; pour sauce over steaks to serve.

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