

Title:

Easy Steak Diane Recipe

Word Count:

202

Summary:

Steak Diane is a classical and tasty meat dish that is a classic in white-tablecloth restaurants and, to properly be served, must be prepared at tableside. This presentation is a great way to impress your guests or perfect for that special romantic dinner! Enjoy this steak diane recipe.

Keywords:

free online recipes, recipes, beef recipes

Article Body:

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2 boneless beef top loin steaks, cut 1-inch thick (about 1 1/4 lbs.)
1 tsp. grated lemon peel
1/4 tsp. pepper
1 Tbsp. vegetable oil
2 Tbsp. brandy (optional)
2 tsp. Worcestershire sauce
1/2 lb. small mushrooms, sliced
3 Tbsp. finely chopped shallots or green onions
1/4 cup half-and-half
1 Tbsp. fresh lemon juice
2 tsp. Dijon-style mustard

<p>Heat oil in a large pan over medium heat until hot. Add mushrooms and shallots; cook and stir for 4 minutes or until tender. Remove. </p>

<p>On a clean pan; spray with cooking spray or few drops of oil, heat over medium heat until hot. Combine lemon peel and pepper; press onto beef steaks. Place steaks in pan; cook 12 to 15 minutes for medium rare to medium, turning occasionally. Remove and keep warm.</p>

<p>Adding the brandy to the pan, cook and stir until browned bits attached to skillet are dissolved. Stir in half-and-half, lemon juice, mustard and Worcestershire sauce. Stir in mushroom mixture; heat through. Serve with sauce. Serves 4.</p>