

STRICTLY *Sundays*

TENDERLOIN STEAKS WITH BRANDY CREAM SAUCE

Do these steaks two at a time. This is a wonderful dish.

2 tablespoons butter
2 8-ounce, 1½-inch thick beef tenderloins
2 tablespoons Dijon mustard
1 teaspoon Worcestershire sauce
½ cup brandy (Napoleon is very good and inexpensive)
½ cup heavy cream

In a large frying pan, melt the butter on medium-high heat. Add the steaks and cook about 4 minutes per side for medium-rare, turning only once. Add the mustard and Worcestershire and stir.

Remove from heat to open area and away from exhaust fan. Add brandy and light with a match. Careful here not to get burned. It will flame 3 to 4 feet!

When the flames subside, place the steaks on a platter and cover with foil. Add cream to the pan and boil 5 to 10 minutes until it is reduced to a velvety consistency.

Pour the sauce over the steaks and serve with baby red potatoes and baked asparagus.

