



# Weeknight Steak Diane

Serves: 2 Total time: 25 Minutes

*"As a private Chef, I believe you should never take a short cut in cooking as it will show up in the food! However, I also believe sometimes not every wonderful meal needs to take hours of your time to create. Impress your company or treat your significant other to a fast and elegant plating that won't break the bank! They don't need to know how easy it really was! Traditionally, steak Diane is used with Filet Mignon, but you can easily substitute top sirloin for this weeknight treat. Try this new take on this traditional favorite."*

**Tools:** Instant read the thermometer, Wooden spoon, Cast iron pan.



Photo Courtesy: Certified Angus Beef

## Ingredients:

1 lb Top Sirloin steak  
(pounded to 1/2" thick and cut  
into 2-4 equal chunks)  
4 tablespoons unsalted butter  
2 shallots minced.  
4 garlic cloves  
1/2 cup of brandy or cognac

3/4 cup of beef stock (1 can of broth)  
2 Tablespoon of good quality Dijon  
1 1/2 Tablespoon tomato paste  
(in the tube keeps well in your  
fridge for later use)  
1/2 cup heavy cream  
4 Tablespoon Worcestershire  
Fresh parsley for garnish

## Directions:

1. Take the sirloin out of the fridge 1 hour prior to cooking and pound with a mallet to 1/2" thick cut in half or into four medallions, season with salt and pepper.
2. Heat a cast iron pan over medium-high heat but be mindful that you don't burn the butter. Place the steak or medallions in the pan and work on getting a nice crust on your cuts. This should take anywhere from 5-10 minutes, check it with your thermometer and pull your steak 5 degrees early of your preferred doneness and tent in foil on a wood cutting board
3. Once steaks are removed add shallots to the pan and cook for no more than 2 minutes, Sautee garlic for 30 seconds and add in your 1/2 cup of preferred brandy and scrape up the bits (also known as fond) with a wooden spoon on the bottom of your pan. Let the brandy reduce to almost a syrup.
4. Once you have achieved the correct consistency add in your stock, mustard, Worcestershire. and paste. Stir with a whisk to combine.
5. Let this mixture reduce together until it is a consistency that will coat the back of a spoon or that when you drag the spoon through the pan it leaves a trail (3-5 minutes on high heat).
6. Remove pan from heat and add in your cream until desired color (you may only use 1/4 cup).
7. If you undercooked your steak, go ahead and let it simmer in the pan with the sauce.

## Tips for Success:

- \* Let the steaks sit out uncovered on a rack on the top shelf of your fridge 1-2 days ahead of time to dry the outside
- \* Salt the night before with kosher salt 1/2 tsp 3/4 tsp per lb of steak. (Sprinkle from up high to assure better and more even distribution)
- \* If you don't already have one, invest in an instant read thermometer!  
Temperature is everything! Cook to temp not time!
- \* Optional plating: Place sauce over sirloin and top with fresh cut parsley, served with sauteed spinach and a crusty roll to sop up this sauce makes this dinner a winner!

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