



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### Christopher Creek Steak Diane

Makes 4 Servings



- 4 Fillet Mignon Steaks
- 2 tablespoons minced Shallots
- 1 tablespoon minced Garlic
- ¼ cup sliced White Mushrooms
- ¼ cup Chardonnay
- ½ cup Heavy Cream
- 2 teaspoon Worcestershire Sauce
- 1 tablespoon Lemon Juice
- 2 tablespoons Olive Oil
- 1 bunch chopped Green Onion
- 1 – 2 pounds Asparagus



Liberally rub steaks with Beef Rub, cover with plastic wrap and let sit at room temperature for 1 hour.

Preheat oven to the lowest setting.

In a sauté pan over medium-high heat, add 2 tablespoons olive oil and then pan fry the steaks 2-3 minutes per side for medium rare...remove steaks and place in preheated oven.

In the same pan over medium heat, add shallots, minced garlic, sliced mushrooms and sauté for 5 minutes. Then add chardonnay and cook an additional 2 minutes. Add heavy cream, Worcestershire Sauce, lemon juice, and 1 teaspoon of Fowl Rub. Cook until reduced by half...about 10 minutes, stirring often so it does not burn.

Smother the steaks with the sauce, garnish with green onion and stack the plate high with steamed asparagus for the perfect dinner...Enjoy!

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