

PAN - FRIED STEAKS WITH VERMOUTH GLAZE

1 tbsp. butter

1 tbsp. salad oil

4 boneless top sirloin or New York strip steaks (about 2 lbs. total) cut 1 to 1 1/2 inches thick

1 tbsp. Dijon mustard

3 tbsp. dry vermouth or dry white wine

Heat butter and oil in a wide frying pan over medium-high heat. Add steaks and cook, turning once, until browned outside and still pink in center when cut (10 to 14 minutes total). Transfer to warm plates and set aside. Add mustard and vermouth to pan drippings and stir briskly until hot. Spoon sauce over steaks. Makes 4 servings.

OR

INGREDIENTS:

- 2 tablespoons butter
- 1 clove garlic
- 2 rib-eye steaks
- 1/4 teaspoon salt
- dash pepper
- 1 tablespoon fresh minced parsley
- 1 tablespoon minced chives
- 1 1/2 teaspoons Worcestershire sauce

PREPARATION:

In a large skillet over medium low heat, melt butter; sauté the sliced garlic, but do not brown. Remove garlic with slotted spoon. Add steaks; lightly brown on both sides, about 3 to 4 minutes, or to desired doneness.