



Steak Dianne

Ingredients

- 6 4-ounce tenderloins
- salt and pepper
- 3 tablespoons butter
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 shallot, minced
- 1 garlic clove, minced
- 4 ounces mushrooms, sliced thin
- 2 ounces Cognac or Brandy
- 1 teaspoon wholegrain mustard
- 1/2 cup heavy cream
- 2 tablespoons reduced veal stock
- 1 tablespoon [Fustini's 18 Year balsamic](#)
- 1 teaspoon [Black Sheep Worcestershire Sauce](#)
- 1 teaspoon [Fustini's Cayenne Crush olive oil](#)
- sliced green onions
- chopped parsley

Sharon's Hint

Adapted from “Emeril”, Emeril Lagasse

Directions

Step 1.

Heat a large sauté pan over medium-high heat. Season the tenderloins with salt and pepper. Add the butter and Fustini's olive oil to the pan and when the butter is melted, add the tenderloins and cook to desired doneness. Remove the tenderloins from the pan and add the shallots, garlic and mushrooms. Cook until the mushrooms have browned slightly - 2 to 3 minutes - stirring frequently.

Step 2.

Deglaze the pan with brandy or cognac and add the mustard heavy cream, veal stock, Fustini's 18 Year Balsamic Vinegar, Worcestershire and Fustini's Cayenne Olive Oil. Bring to a simmer and cook until slightly thickened, 5 minutes. Place the tenderloins back in the pan to reheat and coat in sauce. Garnish with sliced scallions and parsley.