

STEAK DIANE

4 steaks, either filet or new york about ½” thick

In a large skillet melt 1 cup butter

Add ½ cup dry vermouth and stir until bubbling

Add ½ cup chopped chives

¼ cup finely chopped fresh parsley

1 tbsp DiJon mustard

A few mushrooms

Then add enough Worcestershire sauce to make mixture faintly tan

Simmer and stir for a few minutes.

Put steaks in the sauce and cook at high heat 3-4 minutes per side.

Season with salt and pepper

Add ¼ cup heated brandy and set ablaze.