

## Steak Diane Flambe

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**2 1/2 pounds beef New York steaks, 1 1/2 inches thick (four steaks)**

**salt and pepper, to taste**

**2 tablespoons unsalted butter**

**SAUCE:**

**2 tablespoons unsalted butter**

**6 tablespoons shallots, minced**

**1/4 cup brandy**

**1/4 cup dry white wine, or vermouth**

**4 teaspoons dijon mustard**

**1/4 cup A-1® Steak Sauce**

**1 cup beef broth**

**1/4 cup heavy cream**

**2 tablespoons chives, minced, garnish**

*Serving Ideas: Recommend you serve this with a scalloped potato dish, or mashed potatoes. The original recipe called for each person to eat a LOT of meat. I've cut it down with each person eating a half of a New York steak.*

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 492 Calories; 39g Fat (74.8% calories from fat); 26g Protein; 3g Carbohydrate; trace Dietary Fiber; 118mg Cholesterol; 396mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat; 0 Other Carbohydrates.*

**Carolyn T's  
Cookbook**

**Servings: 8**

*Notes: If you'd rather not serve the thinner steaks (which was done this way - way back when - because the steaks were cooked tableside in restaurants), you can do these as a thick steak and finish in the oven. Leave steaks at 1 1/2 inches thick. Saute in a frying pan for about 4 minutes per side, then place in a 400 F. oven for 8-10 minutes (that will be rare to medium rare). Make sauce in a separate pan.*

1. Trim all outside fat from the steaks. Cut steaks in half horizontally (to make two thinner steaks) then pound each piece to flatten them to 1/4 inch thickness. Season liberally on both sides with salt and pepper. (If you'd prefer thicker steaks see the info under Notes.)
2. Melt 2 T. butter in a large skillet over medium high heat. Add steaks in batches and cook one minute per side. Remove to a plate.
3. Lower heat and add remaining butter. Once butter is melted add shallots, and saute for one minute. Add brandy and ignite, shaking the pan until flames subside. Whisk in mustard and A-1 sauce and reduce to a syrup.
4. Add the beef broth and continue to boil until the sauce is thickened and reduced to 1/2 cup. Add cream and boil until thickened. Taste and adjust seasoning. Add chives and return steaks with any accumulated juices to the skillet, turning to coat steaks a couple of minutes as the sauce reduces a little more. Do not COOK the steaks - you're just reheating them. Serve steaks with the sauce.