

# Steak de Burgo with Mushrooms

## Ingredients

- 4 4-oz beef tenderloin steaks
- salt & pepper to taste
- 1/2 cup heavy cream
- 1/4 cup vermouth
- 1 Tbsp butter
- 1 Tbsp olive oil
- 4 oz button mushrooms, sliced
- 3 garlic cloves, minced
- 1/4 tsp dried basil
- 1/4 tsp dried oregano
- chopped fresh parsley (optional)

## Directions

Season steaks with salt and pepper to taste. In a small bowl, mix together the heavy cream and the vermouth and set aside.

Melt butter and olive oil together on a saute pan over medium-high heat. Add the steaks and cook for 2 minutes per side. Remove and set aside.

Add the mushrooms to the pan and cook until brown, about 4 minutes. Add the garlic, basil and oregano and cook, stirring, for another minute. Add the cream/vermouth mixture and cook until reduced by half, about 2-3 minutes.

Season to taste with salt and pepper.

Return the steaks and accumulated juices to the pan. Heat through. Sprinkle parsley on top (if using) and serve steaks topped with sauce and mushrooms.