

## SKILLET STEAK SUPPER

1 beef top sirloin steak (3/4 lb.)

Salt and pepper

1 tbsp. olive oil

1-2 tbsp. butter

½ lb. sliced fresh mushrooms

2 tbsp. white wine or chicken broth

3 tbsp. chopped green onions

1 tbsp. Worcestershire sauce

1 tsp. Dijon mustard

1. Sprinkle steak with salt and pepper. In a skillet, heat oil over medium high heat; cook steak to desired doneness (for medium rare, a thermometer should read 130 degrees; medium, 135 degrees), 4-6 minutes per side. Remove from pan; keep warm.

2. In same skillet, heat butter over medium high heat; saute mushrooms until tender. Stir in wine; bring to a boil, stirring to loosen browned bits from pan. Stir in green onions, Worcestershire sauce, mustard and season with salt and pepper. Place steak on plate and serve with mushroom sauce.

Serves 2

RECIPE COURTESY OF:

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Taste: A Cook's Place

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