



TASTING TABLE

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Steak Diane

Recipe adapted from Mark Peel, The Tar Pit, Los Angeles

Makes 4 servings

- *Four 6-ounce hanger steaks*
- *Kosher salt and cracked black peppercorns*
- *2 tablespoons vegetable oil*
- *8 medium cremini mushrooms, sliced ¼ inch thick*
- *2 small shallots, finely chopped*
- *1 teaspoon crushed green peppercorns (optional)*
- *¼ cup brandy*
- *½ teaspoon Worcestershire sauce*
- *10 tablespoons unsalted butter, cut in ½-inch cubes*
- *1 tablespoon finely chopped parsley*
- *1 tablespoon fresh lemon juice*
- *½ teaspoon Dijon mustard*

1. Generously season the steaks with salt and pepper and set aside.
2. In a large skillet, heat the oil until it just begins to smoke. Add the steaks and cook over high heat until the edges begin to brown, about 3 minutes. Turn the steaks over and reduce the heat to medium. Continue cooking until the steaks reach the desired doneness, about 3 minutes for medium rare. Transfer the steaks to a plate and cover with foil.
3. Discard all but 1 tablespoon of the oil from the skillet and increase the heat to medium-high. Add the mushrooms and shallots and cook, stirring occasionally, until the shallots are golden brown, about 4 minutes. Stir in the green peppercorns, if using.
4. Add the brandy and Worcestershire to the pan, whisking to remove the browned bits from the bottom. Turn the heat to low and whisk in the butter, one piece at a time. Once the butter has been incorporated, remove the skillet from the heat and whisk in the parsley, lemon

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juice and mustard. If the sauce begins to break, return the skillet to the stove over low heat and whisk in 1 to 2 tablespoons of warm water to re-emulsify.

5. Return the steaks to the skillet and rewarm over low heat for 1 minute. Transfer the steaks to a cutting board. Thinly slice the steaks and divide among 4 plates. Spoon the sauce over the meat and serve immediately.