

Paesano's Steak Florentine

12 (5 to 6-ounce) beef tenderloin steaks, center cut.

Salt to taste

Freshly ground pepper, to taste

6 tablespoon olive oil, if pan-frying steaks

3/4 lb. butter

6 (8ounce) package white button mushrooms, wiped clean and sliced

3 cup Red wine Italian Sangiovese

3 cup beef stock

Few drops Kitchen Bouquet browning and Seasoning Sauce

6 tbsp cornstarch mixed with 3 tbsp of water (corn starch slurry)

Season steaks with salt and pepper. Grill steaks or, if preferred, pan fry in a heavy-bottomed skillet over high heat. Pre-heat the pan, then add oil and heat, swirling to cover the bottom. Add steaks and cook without moving until well browned, about 3-5 minutes, turn with tongs and cook the second side. (If steaks are thick and require more cooking, transfer to an ovenproof pan and place in a preheated 325-degree oven to cook to desired degree of doneness.) Transfer steaks to a warm plate and tent loosely with foil to keep warm.

In the same skillet, heat the butter over a medium heat. When foaming, add mushrooms; stirring occasionally, for 3-4 minutes. Add red wine and beef stock, increase heat to high to bring the liquid to a boil, scraping the bottom of the pan; simmer for about 4-5 minutes to reduce. Add a few drops of Kitchen Bouquet.

Stir the cornstarch slurry until smooth, then whisk into the sauce. Cook briefly, whisking until sauce is sufficiently thickened.

Serve steaks on warm plate, with sauce spooned over the top.
Makes 12 servings.