

Deviled Steaks



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
home fries



Tenderloin steaks come from the short loin of beef, which is the most tender. A suitable substitute is top sirloin, which is found next to the short loin and is generally not as pricey as tenderloin.

SHOPPING LIST

- tenderloin steaks
- horseradish • mushrooms
- beef broth
- brown gravy mix

Deviled Steaks

INGREDIENTS

- 1 (3/4-ounce) envelope brown gravy mix
- 2 tablespoons prepared horseradish
- 1 (4-ounce) can sliced mushrooms, drained
- 4 (5-ounce) beef tenderloin steaks
- 1/4 cup beef broth or red wine

SERVES **4**

COOKIN' *Express*

- Keep envelopes of brown gravy mix in the pantry to make a quick gravy. Add to sliced leftover beef and serve over noodles.
- For a delicious side dish of home fries, cut unpeeled russet potatoes lengthwise into wedges. Drop potatoes into hot oil and cook until golden brown and tender, about 10 minutes. Sprinkle with seasoned salt.

Make Ahead

Pot pies are always a hit. Add leftover diced steak, sautéed potatoes and onion to a premade piecrust and voilà—you have a brand new entrée.

♦ VARIATION

Stir 1/2 cup sour cream into the gravy in step 1 for a richer, creamier texture.

1 Prepare gravy mix in a saucepan according to package directions. Add horseradish and mushrooms; mix well. Keep warm.



2 Heat a large heavy nonstick skillet over medium-high heat. Add steaks to skillet. Cook for 3 minutes per side for medium. Remove steaks from skillet; keep warm.

3 Add broth to skillet. Cook, stirring to deglaze pan, for 1 minute.



4 Pour skillet juices into saucepan; mix well. Serve steaks with gravy.