

CopyCat The Cheesecake Factory Steak Diane

Ingredients

2 tbsp butter, divided
12 oz beef tenderloin, cut into 2-inch pieces, drained and at room temperature
1 tsp salt , for seasoning
1 tsp ground pepper, for seasoning
 $\frac{1}{2}$ cup fresh mushrooms, sliced
3 tbsp yellow onions, chopped
 $\frac{1}{4}$ cup cognac or brandy
1 tbsp prepared grain mustard or Dijon
1 tsp Worcestershire sauce
 $\frac{3}{4}$ cup beef stock
 $\frac{1}{4}$ cup cream
1 tbsp vegetable oil, if using

Directions

Preheat your oven to 350 degrees F.

Season beef with salt and pepper to taste. Set aside.

Melt butter on a large skillet over medium heat. You may also add up to 1 tbsp. vegetable oil to prevent burning of the butter.

Add steak to skillet and sear for 1 to 2 minutes on both sides.

Transfer steaks to a roasting pan or tray and roast for a minimum of 5 minutes, or until desired doneness. Set aside, covered with foil to retain its heat. Note that while meat is resting, the steak will continue cooking even though it's away from the oven.

Add onions and mushrooms to the same skillet and saute for 1 to 2 minutes.

De-glaze with brandy or cognac and reduce briefly.

Add Worcestershire sauce, mustard, and beef stock. Simmer for about 10 minutes, or until the sauce has reduced to half.

Thicken the sauce gradually with cream and remaining butter. Season to taste and adjust accordingly.

Serve your steaks with sauce poured on top.