***A Fast Sauté of Beef for Two***

Ingredients:

1 medium onion, medium dice

3 or 4 medium boiling potatoes, medium diced/cubed

3 Tbsp. minced fresh parsley

6 to 8 large fresh mushrooms, trimmed and quartered

1 Tbsp. minced shallot or scallion

2 steaks of your choice, cut into 1 inch cubes

2 Tbsp. minced shallots or scallions

¼ cup Red Wine

1/4 cup beef stock

1/3 cup heavy cream

1. In a large sauté pan, heat up 1 Tbsp. of butter and olive oil. Add your potatoes, sauté for a minute undisturbed. Add a pinch of salt and pepper, and cook, tossing occasionally for about 20 minutes until browned and crisp. Set aside.
2. In another large sauté pan, heat up the same amount of oil and butter and sauté onions for 10 minutes until tender and lightly browned. Remove to a side dish.
3. In the same pan, add more oil and butter and sauté the mushrooms for a few minutes until tender and browned. Remove and add to the onions.
4. Again, in the same pan, add more oil and butter and sauté your steak until browned. It should be browned on the outside but still rare on the inside. It shall receive more cooking later. Remove the meat.
5. In the same fat add your shallots or scallions and sauté for a minute or two until tender.
6. Add your wine, stock, and cream. Boil rapidly for a minute or two until slightly thick.
7. Add your meat, onions, mushrooms, and potatoes. Cook slowly for 10-15 minutes, basting if necessary, until the meat is cooked to your desired temperature. When finished cooking, toss in your parsley and season with salt and pepper.