

# French Bistro Seared Steak paired with Cognac Cream Sauce



## Ingredients:

- 2 beef steaks (ribeye or sirloin)
- Salt and pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 small shallot, minced
- 1/4 cup cognac
- 1 cup heavy cream
- 1 teaspoon Dijon mustard
- Fresh parsley for garnish

## Instructions:

1. Start by generously seasoning your steaks with salt and pepper. Don't be shy!
2. Heat the olive oil in a large skillet over medium-high heat until it shimmers.
3. Gently place the steaks in the skillet, searing them for about 3-4 minutes per side for that perfect medium-rare. Adjust the cooking time if you like it more well-done!
4. Once cooked to your liking, take the steaks out of the skillet and let them rest on a plate. Trust me, it makes a world of difference!
5. In that same skillet, toss in the butter and minced shallot. Cook until the shallot turns soft and fragrant.
6. Carefully pour in the cognac, and let it bubble away, reducing by half while scraping up all those delicious bits stuck to the pan.
7. Now stir in the heavy cream and Dijon mustard, cooking until the sauce thickens slightly—about 3-5 minutes.
8. Plate the steaks and lavishly drizzle the cognac cream sauce over them. Finish with a sprinkle of fresh parsley for that pop of color!

Bon appétit! Enjoy your gourmet meal at home!