



The Olde Scots Kitchin



Steak Balmoral

Ingredients

4 Aberdeen Angus steaks. (If you are only cooking for two, halve the quantities below for the sauce.)
4 tablespoons Scotch whisky
300ml (½ pint) double cream
150ml (¼ pint) beef stock
100g (4 oz) sliced mushrooms
1 tspn coarse grain mustard
Salt and pepper to taste
25g (1 oz) butter

Directions

Pan fry the steaks to your liking and keep warm.

Add the whisky to the pan and carefully set it alight. Add the cream, stock and mushrooms and bring to a boil. Simmer gently until the sauce has reduced by half, stirring from time to time.