

Pan-Grilled Steaks with Mushroom Onion Lager Sauce

Servings

Serves 4

Ingredients

4 of your favorite steaks
4 tablespoons olive oil, separated
salt and pepper to taste
1 container mushrooms, 8 oz.
1 medium onion, sliced
1 garlic clove, minced fine
1/2 cup lager beer
1/2 teaspoon dried thyme
2 tablespoons butter

Directions

Heat a large skillet over medium heat for one minute. In the meantime, season steaks with s/p. Add 1 tablespoon oil to the pan and add the steaks. Sear for 2 minutes per side. Reduce heat to medium low and continue to cook, turning often until done to your liking. Remove steaks to serving plates. Add 3 T oil to the same hot skillet and add the mushrooms. Turn heat to high and sauté mushrooms until browned. Add the onion and sauté for 3 minutes. Add the garlic, beer and thyme and reduce liquid by 50%. Stir in the butter until melted. Serve immediately with the steaks