

Creamy Mushroom Sauce for Dusted Steak Recipe



4 servings



5 minutes

INGREDIENTS

- 1-4 Filet Mignons (or any cut of steak you like)
- [Dusted Seasoning](#)
- 1 shallot
- 8 oz Baby Bella Mushrooms
- 3 large cloves of garlic
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 1 tablespoon fresh thyme
- ½ cup beef broth
- ¾ cup heavy whipping cream
- 3 tablespoons fresh grated parmesan cheese
- 2 tablespoons butter and more to baste steak if preferred
- Salt and pepper to taste

DIRECTIONS

1. Clean and dry mushrooms
2. Take the steak out, generously Dust both sides using Dusted Seasoning and rub it in with extra virgin olive oil, and get to room temperature (about 30 minutes on the counter)
3. Dice shallot and slice mushrooms and add both to a sauté pan with 2 tbsp of butter
4. Cook on medium-high until soft and most liquid is absorbed, then add garlic using a garlic press and cook for another few minutes
5. Add Worcestershire sauce and Dijon mustard, then cook for 1 minute
6. Add beef broth and scrape any bits off the bottom of the pan, cook for 1 min
7. Add cream, thyme, parmesan cheese, and salt and pepper to taste
8. Turn heat down to medium and let simmer for 10 minutes, stirring occasionally. You will know it's ready when it's thick enough to coat a spoon without dripping off.

Dusted™

9. Set aside and get ready to cook your steak
10. Heat a cast iron skillet on medium-high heat, and once slightly smoking add your steak to the pan
11. Sear for 4 minutes on both sides, then add 4 tbsp of butter and herbs to the pan
12. Baste your steak using a spoon for a few minutes, flipping the steak in between
13. Take your steak out for 3 minutes and let it rest, then drizzle with the mushroom sauce and enjoy!