Mushroom and Blue Cheese Sauce for Steak

Description

For the blue cheese I went with a nice creamy gorgonzola dolce. The steaks cooked easily and quickly and the mushroom and blue cheese sauce was nice and straight forward to make. The results were absolutely amazing!! There was a nice slightly crisp crust on the outside of the steaks and the insides were nice and moist and tender and perfectly medium rare. The mushroom and blue cheese sauce was nice and creamy and tangy and oh so lick your plate clean good!



Summary

Yield: 2
Prep Time: 30 minutes
Category: Sauces
Cuisine: American

Ingredients

- 1 tbsp olive oil
- 2 tbsp butter
- 1 small onion thinly sliced
- 2 clove garlic minced
- 1 tsp Thyme chopped fine
- 8 oz mushrooms sliced
- 1/2 cup beef broth
- splash of red wine
- 1/2 cup blue cheese crumbled

Instructions

Melt the butter in the pan.

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Add the onion and saute at medium heat until tender, about 5 minutes.

Add the garlic and thyme and saute until fragrant, about a minute.

Add the mushrooms and season with salt and pepper and saute until tender, about 7-9 minutes.

Add the broth and brandy and deglaze the pan and simmer until it has reduced by half.

Remove from heat and stir in the blue cheese and pour over the steaks.