

Beef Medallions with Caramel Brandy Sauce

Ingredients:

4 x 6 oz. beef tenderloin filets

1 garlic clove

Lawry's Seasoned Salt

3 Tbsp. butter, divided

3 Tbsp. brandy

1 Tbsp. light brown sugar

¼ c. whipping cream

Sliced chives for garnish

Instructions:

Cut garlic in half; rub beef with cut side of the clove. Sprinkle with Lawry's and let stand to soak in. Melt 1 Tbsp. butter in a skillet over medium-high heat. Cook steaks to desired doneness. Remove from skillet and keep warm. Add brandy to skillet, scooping up browned bits. Add remaining 2 Tbsp. butter and sugar. Cook, stirring constantly until sugar dissolves and mixture caramelizes. Remove from heat; whisk in cream. Return to heat and bring to a boil, stirring constantly, until thickened, about 1 minute. Serve immediately over steaks. Garnish with chives.

Accompany with Cooper-Garrod Test Pilot F-86 Sabre Jet.

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