

Steak with Mushroom Sauce: A Rich and Flavorful Classic

restaurant-quality steak with a rich, savory sauce



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30 min

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INGREDIENTS

For the Steak:

2 ribeye or sirloin steaks (about 1 inch thick)

1 teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ teaspoon garlic powder

1 tablespoon olive oil

1 tablespoon butter

For the Mushroom Sauce:

2 tablespoons butter

8 ounces mushrooms, sliced (button, cremini, or portobello)

2 cloves garlic, minced

$\frac{1}{2}$ cup beef broth

$\frac{1}{2}$ cup heavy cream (or half-and-half for a lighter option)

1 teaspoon Worcestershire sauce

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon thyme (optional, for extra depth)

... cup grated Parmesan cheese (optional, for extra richness)

1 tablespoon fresh parsley, chopped (for garnish)

How to Make Steak with Mushroom Sauce:

1. Prepare and Cook the Steaks:

Pat the steaks dry with a paper towel and season both sides with salt, black pepper, and garlic powder.

Heat a large skillet over medium-high heat and add olive oil and butter.

Sear the steaks for 3-4 minutes per side (for medium-rare) or until they reach your desired doneness.

Remove the steaks from the pan and let them rest while you prepare the sauce.

2. SautØ the Mushrooms:

In the same skillet, melt butter over medium heat.

Add the sliced mushrooms and cook for 5-6 minutes, stirring occasionally, until they become golden and tender.

Stir in the garlic and cook for 30 seconds until fragrant.

3. Make the Mushroom Sauce:

Pour in the beef broth, scraping up any browned bits from the pan.

Stir in the heavy cream, Worcestershire sauce, salt, black pepper, and thyme.

Let the sauce simmer for 3-4 minutes until it thickens slightly.

If using, stir in Parmesan cheese for extra richness.

4. Finish and Serve:

Return the rested steaks to the skillet and spoon the mushroom sauce over the top.

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9. Stir in the heavy cream, : Worcestershire sauce, salt, black pepper, and thyme.
10. Let the sauce simmer for 3-4 minutes until it thickens slightly.
11. If using, stir in : Parmesan cheese for extra richness.
12. Finish and Serve: Return the rested steaks to the skillet and spoon the mushroom sauce over the top.
13. Garnish with chopped parsley and serve immediately!
14. My Best Tips for Perfect Steak with Mushroom Sauce: Let the steaks rest before slicing - This keeps them

juicy and flavorful.

15. Don't overcrowd the mushrooms - Give them space in the pan to brown properly.
16. Adjust the sauce thickness - If too thick, add a splash of broth; if too thin, simmer a bit longer.
17. Want extra flavor? - Add a splash of red wine or brandy to the sauce for depth.
18. What to Serve with Steak and Mushroom Sauce: This dish pairs beautifully with:
19. Garlic mashed potatoes - A classic, creamy side.
20. Roasted asparagus or : Brussels sprouts - A fresh, crisp contrast.
21. Buttery dinner rolls - Perfect for soaking up the sauce.
22. A glass of red wine - Cabernet Sauvignon or Merlot pairs perfectly.
23. FAQs: Can I make the mushroom sauce ahead of time?Yes! Prepare the sauce and store it in an airtight container in the fridge for up to 3 days. Reheat gently before serving.
24. Can I use a different cut of steak?Absolutely! Try filet mignon, New York strip, or even pork chops with this sauce.
25. How do I store leftovers?Keep in an airtight container in the fridge for up to 3 days. Reheat steak gently in a skillet or oven to maintain juiciness.

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