

Steak with Sauce Bercy

Amount	Measure	Ingredient - Preparation Method
4	8 oz	beef top loin or tenderloin - well trimmed
2	tablespoons	butter
1	tablespoon	vegetable oil
1/2	teaspoon	salt
1/2	teaspoon	black pepper
6	tablespoons	unsalted butter - softened, divided
2	tablespoons	green onion - minced
1/2	cup	dry vermouth
1	tablespoon	lemon juice
2	tablespoons	parsley - minced
1/4	teaspoon	salt
1/4	teaspoon	white pepper

Pat steaks dry with paper towels.

Heat butter and oil in large skillet. When hot, add steaks. Cook for 4 minutes each side. Put on warm plate and salt and pepper. Pour off juices for sauce.

Add 1 tbsp butter and melt over low heat. Stir in onions and saute 1 minute. Remove from heat and add vermouth. Cook over high heat for 4-5 minutes, scraping brown bits from sides until almost a syrup.

remove from heat and cool 1 minute. Whisk in 5 tbsps butter, 1 tbsp at a time. Beat in lemon juice and remaining 3 ingredients. Spread over steaks and serve.