

## Gaelic Steak

Serves 4

🍷 Beef is a lot more popular in Ireland today than it was in my grandmother's time, when most farmers kept cows more for the milk than for meat, and Irish chefs never seem to tire of the versatility and adaptability of beef. One favorite is steak flamed with Irish whiskey, which has been fondly dubbed Gaelic steak. It's best to use a boneless cut like a fillet steak, but T-bones, sirloin steaks, or porterhouse steaks work just as well. Serve with buttered baby carrots, green beans, and boiled potatoes for a tri-colored garnish.

- 4 tablespoons butter**
- 6 white mushrooms, sliced**
- 1/2 cup diced onion**
- 4 beef fillet steaks, about 4 ounces each**
- 1/4 cup Irish whiskey**
- 3/4 cup light cream or half-and-half**
- Salt and freshly ground pepper to taste**

In a large skillet, melt 2 tablespoons of the butter over medium heat. Add the mushrooms and onions and sauté until soft but not browned, 3 to 5 minutes. With a slotted spoon, remove the vegetables and set aside.

Add the remaining 2 tablespoons butter to the skillet, add the steaks, and cook to desired doneness (5 minutes on each side for medium rare). Add the whiskey and let warm. Avert your face and light the whiskey with a long match. Swirl the steaks around in the pan until the flame subsides. Transfer the steaks to a warm plate. Add the cream or half-and-half, salt, and pepper and cook until the sauce reduces slightly. With a wooden spoon, stir the sauce to scrape up the browned bits from the bottom of the pan. Stir in the mushrooms and onions. Cook until the sauce is slightly thickened. Serve the steaks immediately with the sauce poured over the steaks.