

Dijon and Peppercorn Certified Hereford Beef Sirloin

Ingredients:

4 each Certified Hereford Beef Sirloin Steaks
2 tsp Crushed Black Peppercorns
Vegetable Cooking Spray
3 tbsp Chopped Shallots
1 cup Beef Stock
½ cup Burgundy Wine or other Dry Red Wine
2 tbsp Dijon-Style Mustard
1 tbsp Butter
Chopped Fresh Parsley (optional)



Directions:

Season steaks with pepper. Spray nonstick skillet with cooking spray and heat over medium heat 1 minute. Add steaks and cook until desired doneness, turning once. Remove and keep warm. Add shallots and cook and stir until tender. Stir in broth, wine and mustard. Heat to a boil. Cook over medium heat 10 minutes or until sauce is reduced to about 1 cup. Stir in butter. Serve sauce with steaks. Garnish with parsley.