

## Pan-Seared Beef Filets in Port-Dijon-Cream Sauce



MAKES 4 SERVINGS

This rich, classic, yet utterly simple pan sauce will turn any steak into a dinner party dish. It goes equally well with beef, chicken, and lamb, so substitute a skinless, boneless chicken breast or lamb chops for the filet mignon whenever you wish. I love the combination of the mellow, sweet port, the Dijon mustard with its smooth bite, and the rich cream.

4 (6-ounce) filets mignons, trimmed of excess fat	$\frac{1}{2}$ cup heavy cream
Kosher salt and freshly ground pepper	1 tablespoon Dijon mustard
2 tablespoons extra-virgin olive oil	2 tablespoons unsalted butter, cut into pieces
$\frac{1}{2}$ cup port wine	1 tablespoon chopped fresh flat-leaf parsley or chives

1. Sprinkle both sides of each steak evenly with salt and pepper to taste.
2. Over high heat, heat a heavy skillet or sauté pan large enough to hold the steaks comfortably. Add the oil and as soon as you see the slightest wisps of smoke carefully add the steaks. Cook the steaks undisturbed for 4 minutes on both sides for medium rare. For well done steaks, reduce the heat to medium low and cook for a few more minutes on each side. Transfer the steaks to a heated platter and cover with aluminum foil to keep them warm while you make the sauce.
3. Pour off excess fat from the skillet and return it to high heat. Add the port and stir and scrape with a wooden spoon to deglaze the pan deposits. Turn the heat down so that the liquid in the pan is not boiling, and stir in the cream. Simmer the mixture briskly until it is thick enough to coat the back of the spoon, 3 to 4 minutes more. Whisk in the mustard and, a piece at a time, the butter. Adjust the seasoning to taste with a little salt and pepper, if necessary.
4. Transfer the steaks to individual serving plates. Stir the juices that have collected on the platter into the sauce. Spoon the sauce over and around the steaks, garnish with parsley or chives, and serve immediately.

### Wolfgang's EASY TIPS

- A good, heavy sauté pan or skillet will cook the beef perfectly and help you finish the sauce in just minutes.
- For well-done steaks reduce the heat so that the outsides don't burn, and cook a little longer.
- Always add the mustard at the end of cooking so that it doesn't curdle.
- Keep the accompanying dishes simple—bright green vegetables or orange carrots or squash, baked or roasted potatoes, or wilted spinach go nicely. So does a good green salad.