



THIN STEAKS IN MUSHROOM-MADEIRA SAUCE

Ingredients

- 1 1/2 pound beef eye of round steak , patted dry & cut into 1/4-inch to 1/3-inch thick slices
- 3 tablespoons olive oil, divided
- 1/4 cup chopped white onion
- 7 crimini mushrooms, sliced
- 1/2 cup Madeira wine** (we used rainwater Madeira, medium dry)
- 1 teaspoon cornstarch mixed with 1 tablespoon water
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground pepper

Procedure

1. Sprinkle meat slices salt and pepper. Toss together.
2. Heat 1 1/2 tablespoon oil in a large heavy skillet over medium-high heat until it shimmers. Place meat in the skillet and cook 1 to 2 minutes on each side, depending on thickness. Transfer to a plate and keep warm, covered.
3. Add the remaining oil into the skillet, and onions. Sauté for 30 seconds. Add mushrooms and sauté until golden, 3 to 4 minutes.
5. Add the wine, 1/4-teaspoon salt, and 1/8-teaspoon pepper and briskly simmer for 2 minutes. Mix in water and any meat juices from plate. Boil for 2 minutes.
6. Prepare cornstarch mixture, add to the skillet with mushrooms and simmer until thickened, about 1 minute. Pour sauce over the steaks before serving.

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This recipe was adapted a March 2008 Gourmet magazine recipe. It was featured on [Gourmeted.com](http://gourmeted.com) in March 24, 2008:

<http://gourmeted.com/2008/03/24/steaks-with-mushroom-madeira-sauce>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!