
Gorgonzola Sauce for Steaks

Serves 4-6

¼ c. finely chopped
shallot
1 Tbsp. butter
½ c. beef broth
¾ c. sour cream
1/3 c. crumbled
gorgonzola
chopped parsley

Choose your favorite cut of steaks. Sprinkle with Lowry's seasoned salt and cook in 1 Tbsp. butter to your preferred doneness. Remove from pan. Cover with foil on a warmed plate.

Add 1 Tbsp. butter to pan and sauté the shallots. Pour in beef broth; cook until almost evaporated, stirring frequently. Stir in sour cream until well combined. Add gorgonzola, stirring until melted. Season to taste with salt and pepper. Spoon over steaks on serving plates and garnish with chopped parsley.

Accompany with Cooper-Garrod F-86 Test Pilot