



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

| | |
|---|-----------|
| Weis Steakhouse Angus NY Strip Steaks Bigger Deal | lb \$5.99 |
| 1 bulb Fresh Garlic | .34¢ |
| 1 (8 oz) package White Button Mushrooms..... | \$1.50 |
| 1 (4 oz) medium Sweet Onion..... | lb \$1.29 |
| 1 (14.5 oz) can Weis Quality Beef Broth..... | .88¢ |
| 1 package Rockhedge Fresh Thyme..... | \$1.99 |

PRICES EFFECTIVE FEBRUARY 12 THROUGH FEBRUARY 19, 2009

Broiled Beef Steak with Mushroom Sauce

1 pound Weis Steak House Angus NY Strip Steak

Rub

- 1 tsp. fresh garlic, minced
- 1 tsp. leaves of fresh thyme
- 1/2 tsp. ground black pepper

Mushroom Sauce

- 1 Tbsp. Weis Quality Pure Extra Virgin Olive Oil
- 1/3 cup sweet onions, finely chopped
- 1 tsp. fresh garlic, minced
- 1 (8 oz) package white button or shiitake mushrooms, sliced
- 1/4 cup dry red wine or cooking sherry
- 1 (14.5 oz) can Weis Quality Beef Broth
- 1 Tbsp. cornstarch
- 1 tsp. leaves of fresh thyme
- 1/8 tsp. salt
- 1/8 tsp. black pepper

Combine rub ingredients. Press evenly onto steaks. Place steaks in rack in broiler pan 2 to 3 inches from heat. Broil 9 to 11 minutes, turning once.

Meanwhile, heat oil in large non-stick skillet over medium-high heat. Add onions and garlic; cook 1 1/2 minutes or until onions are tender. Add mushrooms, cook 6 to 7 minutes until mushrooms are tender and liquid evaporates. Stir in wine or sherry. Bring to a boil; cook about 1 minute.

Wisk broth and cornstarch in small bowl and add to skillet. Bring to a boil over high heat. Boil 7 to 8 minutes or until sauce thickens, stirring frequently. Stir in fresh thyme, salt and pepper.

Carve steaks into thin slices.

Season with salt and pepper, to taste. Serve with mushroom sauce.

Serving suggestion: Serve with potatoes, any style.

