

## STEAK WITH SHERRY CREAM SAUCE AND ASPARAGUS



### INGREDIENTS

2 LBS NY STRIP  
2 THYME SPRIGS  
SALT AND PEPPER  
8 POTATOES  
1 C CREAM  
1 CUP MILK  
1/2 STICK BUTTER  
2 C MUSHROOMS  
1 CLOVE GARLIC  
1 SPRIG THYME  
2 C HEAVY CREAM  
1 C PARMESAN  
1 BUNCH ASPARAGUS  
2 TBS OLIVE OIL  
2 TBS PIZZA SEASONING

### PREPARATION

1. PLACE A MEDIUM POT OF WATER TO BOIL
2. ADD CUT POTATOES IN 1 INCH PIECES ONCE BOILING, KEEP IN WATER UNTIL SOFT
3. DRAIN POTATOES AND SET ASIDE
4. PREHEAT OVEN TO 350 DEGREES FAHRENHEIT
5. RUB STEAKS WITH SALT AND PEPPER, THEN SPRINKLE THYME IN SKILLET
6. SEAR THE STEAKS FOR 2 MINUTES EACH SIDE, THEN REMOVE FROM HEAT AND PLACE ON BAKING SHEET, PLACE IN OVEN
7. IN SAME SKILLET AS THE STEAKS ADD BUTTER, GARLIC AND MUSHROOMS
8. SAUTÉ UNTIL MUSHROOMS ARE SOFT ADD CREAM AND STIR
9. PLACE ASPARAGUS ON BAKING SHEET AND POUR OIL OVER, THEN SPRINKLE WITH PIZZA SEASONING, PLACE IN OVEN
10. ADD CHEESE AND MIX IN UNTIL CREAMY
11. PLACE POTATOES IN MIXER AND MASH UNTIL CHUNKY, THEN ADD CREAM, MILK, AND BUTTER
12. ADD A DASH OF SALT AND PEPPER INTO THE POTATOES AND CONTINUE TO WHIP UNTIL SMOOTH
13. PLATE AND SERVE