

TENDERLOIN STEAKS WITH PORT AND MUSTARD SAUCE

Filetes de solomillo con salsa de oporto y mostaza Serves 6

INGREDIENTS

- 6 tenderloin steaks, about 5 ounces each
- 4 tablespoons olive oil
- ½ teaspoon mustard
- 5 tablespoons port
- Salt



illustration by Javier Mariscal

INSTRUCTIONS

Brush both sides of the steaks with a little of the oil and let stand in the refrigerator for 30 minutes. Heat the remaining oil in a skillet. Season the steaks with salt, add to the skillet, and cook over high heat for 2-4 minutes on each side, until done to your liking. Transfer to a serving dish and keep warm. Stir the mustard and port into the skillet and cook for 2-3 minutes. Pour the sauce over the steaks and serve immediately.