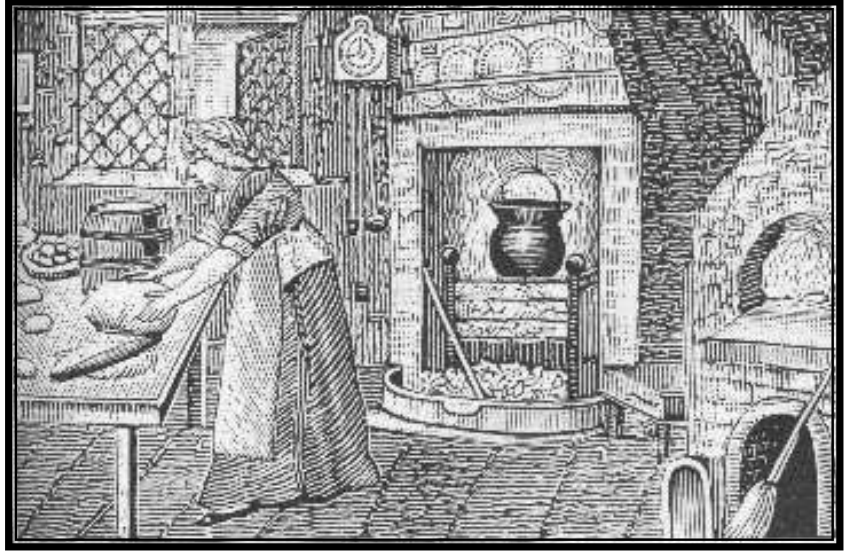




# The Olde Scots Kitchin



## Steak Balmoral

### Ingredients

4 Aberdeen Angus steaks. (If you are only cooking for two, halve the quantities below for the sauce.)  
4 tablespoons Scotch whisky  
300ml (½ pint) double cream  
150ml (¼ pint) beef stock  
100g (4 oz) sliced mushrooms  
1 tspn coarse grain mustard  
Salt and pepper to taste  
25g (1 oz) butter

### Directions

Pan fry the steaks to your liking and keep warm.

Add the whisky to the pan and carefully set it alight. Add the cream, stock and mushrooms and bring to a boil. Simmer gently until the sauce has reduced by half, stirring from time to time.