

Beef Tenderloins with Cream Sauce

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Ingredients

4 (4 oz. each) beef tenderloin steaks, 1 inch thick
1 tbsp. margarine or butter
1/2 cup dairy sour cream
1/4 cup A.1. Steak Sauce
3 tbsp. milk
2 tsp. all-purpose flour
2 tsp. snipped fresh thyme leaves or 1/2 tsp. dried thyme, crushed

Directions

Brown steaks in margarine or butter in skillet over medium heat for 5 minutes on each side or until desired doneness; remove from skillet and keep warm.

Blend sour cream, steak sauce, milk, flour and thyme in same skillet.

Cook and stir over medium-high heat until bubbly; reduce heat and simmer 1 minute. Serve with steaks.