

Devils Steak

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Ingredients

3 lb. round steak, 1/2-inch thick
2 tbsp. dry mustard
1/2 tsp. salt, or to taste
1/4 tsp. pepper
2 tbsp. cooking oil
1 can (10 oz.) mushrooms
1 tbsp. Worcestershire sauce
1/2 cup dry red wine

Directions

Cut meat into small pieces. Trim all fat and membranes from pieces. Pound each piece until 1/4-inch or less. Mix mustard and spices and dredge meat on both sides in mixture. Have large frying pan medium hot with oil. Fry a few pices at a time 1 to 1/12 minutes on each side, until golden brown. Keep warm.

Drain mushrooms, reserving liquid, set aside. Add mushroom liquid and Worcestershire sauce to pan. Simmer and scrape off pan drippings. Add mushrooms and wine to liquid, heat, you may thicken the liquid with flour or cornstarch if desired, and serve over meat.