

# Steak and Ale

Recipe courtesy Jim Gay

Prep Time: 5 min  
Inactive Prep Time: --  
Cook Time: 25 min  
Level: Easy  
Serves: 4 servings



## Ingredients

- 4 sirloins steaks sliced to 1/2-inch
- Butter
- 1 medium yellow onion diced
- 4 ounces sliced button mushrooms
- 1 pint English pale ale (recommended: Bass)
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- ¼ teaspoon nutmeg
- 1 stick butter
- 2 tablespoons all-purpose flour

## Directions

Season steaks on both sides with salt, pepper and butter. Put onto a hot grill and brown on both sides.

In a Dutch oven or cast iron fry pan, add 1/2 stick of butter, onions, mushrooms and salt. Place lid on top and allow them to sweat.

Add beer and place steaks in pan. Allow to stew until tender.

Combine the thyme, parsley, and nutmeg, remaining butter and flour together. Use this to thicken the sauce so as to be able to coat the back of a spoon.