

CHATEAUBRIAND WITH COGNAC SAUCE

THIS RECIPE CONTINUED FROM PAGE 100.

MINUTE. REDUCE HEAT TO LOW. WHISK IN
MUSTARD THEN BUTTER, ONE PIECE AT A TIME.
COOK JUST UNTIL BUTTER IS MELTED. STIR IN
PARSLEY. SEASON WITH SALT AND PEPPER.

CARVE MEAT IN $\frac{1}{2}$ " SLICES. SPOON SAUCE OVER
AND SERVE IMMEDIATELY WITH A VARIETY OF
FRESH GARDEN VEGETABLES AND YOUR BEST
BEAUJOLAIS. SERVES 12.