Steak Diane

1 teaspoon canola oil

8 ounces strip steak

1/4 teaspoon kosher salt

1/4 teaspoon pepper

1 cup sliced button mushrooms

2 Tablespoons minced onions

1 clove garlic, minced

2 Tablespoons brandy

1/4 cup beef stock

1 1/2 teaspoons dijon mustard

1 teaspoon Worcestershire sauce

2 Tablespoons half and half

1 Tablespoon fresh parsley, chopped

Heat oil in cast iron skillet.

Season steak with salt and pepper.

Add to skillet and cook 4 minutes on each side.

Transfer steak to a cutting board. Let stand 10 minutes.

Add mushrooms, onion and garlic to pan. Cook 6 minutes.

Add brandy and cook 1 minute or until liquid evaporates.

Stir in stock, mustard and Worcestershire sauce. Cook 2 minutes.

Remove from heat and stir in half and half.

Slice steak across the grain into thin slices.

Top steak with mushroom mixture and sprinkle with parsley.