



EL GAUCHO SEASONING CLIFF SAUCE FOR CHATEAUBRIAND

Ingredients:

- 1 tsp. Lee & Perrins Worcestershire Sauce
- 1 ounce Meat Drippings
- 2 ounce Au Jus
- 1/2 tsp. Colemans Mustard
- 1 ounce Whole Softened Butter
- 1 ounce Cabernet Sauvignon or Merlot Wine

Procedure:

- Combine a tablespoon of butter with mustard until smooth
- On a cutting board with a silver tray to catch the sauce, spread butter and mustard mixture over pre-grilled Chateaubriand
- Slice the meat in six equal portions and place them on two plates
- Combine the Worcestershire, Red Wine, Au Jus, and meat drippings
- Spoon the mixture over the Chateaubriand

El Gaucho

ELGAUCHO.COM

AVAILABLE AT ALL
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