

Tenderloin Steaks In A Creamy Hot Jalapeño Sauce Recipe

Tenderloin steaks in a creamy hot Jalapeño sauce

CATEGORY: Meat

COUNTRY: Nicaragua

SERVES: 4

INGREDIENT: 4 tenderloin steaks 250gr each, 1 cup of fresh cream, green jalapeño peppers cut in fine slices (the long way) , 1 teapoon cornstarch, butter, paprika, salt and pepper to taste, chopped parsley.

DIRECTION: , Season the steaks with some salt, paprika, and pepper, heat up the butter in a pan and grill the steaks until they are done to your liking, take the steaks out of the pan and keep them warm. Place a little more butter in the pan with the jalapeño slices, add the cream and bring it to a boil, add cornstarch stir until sauce starts to thicken add some salt and pepper the sauce to taste and pour it over the steaks and add the chopped parsley on top. This dish can be served with French fries or noodles.

Note: Of course if you like it hot add more jalapeño peppers and if not so much less. We recommend a Merlot, Beaujolais or a Shiraz with this dish (but a good cold beer does as well).