

**DERRY CLARKE'S**  
**BEEF RIB EYE WITH MUSHROOMS & GARLIC**  
**FOR TWO PEOPLE**  
**(DOUBLE UP FOR 4 PEOPLE)**

2 x	Rib Eye Steaks 225-250grms.
140 grms	Small Button Mushrooms
1 x	Small Onion Peeled & diced
2 x	Cloves of Garlic peeled and sliced thinly
75gms	Butter
100mls	Balsmic Vinegar
Half x	Tablespoon Chopped Thyme
Half x	Tablespoon Chopped Parsley
50mls	Olive Oil

Place frying pan on a high heat. Add 25mls olive oil. Season Steaks with Salt & Pepper. Cook both sides for two minutes seasoning the other side when you turn the steak for 2 minutes each side. Remove from pan and keep warm in the oven at 65 degrees. Wipe the pan and return to high heat.

Add remainder of olive oil. Add onion and toss for 30 seconds, add mushrooms, add butter and toss for 2 minutes. Add garlic and toss for 1 minutes and add balsamic, thyme and parsley. Taste and if required add more butter or balsamic if required.

Put Steaks on each plate and divide the garlic mushrooms between them. I cooked theses with baked potatoes, and fresh salad leaves.

Sallyanne's Salad Dressing:

100 mls	Olive Oil
50 mls	Balsamic Oil
50 mls	Maple Syrup
Half the juice of a fresh Lemom	
Half the juice of a fresh Lime	
Salt & Black Pepper to your liking	