

# Elk Steaks

## **Ingredients:**

Elk Sirloin Steak – cut to ½” thickness

Salt

1 Tablespoon of Dry Mustard

1 tsp of salt and pepper

2 Tablespoons Butter or Margarine

3 Tablespoons Lemon Juice

2 teaspoons of cut chives

2 Tablespoons of Worcestershire Sauce

## **Cooking Procedure:**

Pound Elk Steaks to ¼” thickness using a meat tenderizer. Sprinkle one side of the steak with Dry Mustard, Salt and Pepper.

Turn DISC-IT to Medium heat.

Add butter and then the thinly pounded Elk Steak to cooking DISC and sauté in the butter. Cook for 2 minutes per side.

Remove cooked steaks – transfer to hot platter.

Add the lemon juice, Worcestershire Sauce and Chives to the remaining oil in the DISC and bring to a boil.

Pour over Elk Steaks, serve and enjoy!

Recipe by Bob Gerding.