



Jane Christensen's
CREAMY BLUE CHEESE & WINE STEAK SAUCE

Ingredients

- 1 Tbsp Butter
- 3-4 Cloves Garlic, Finely Minced
- 1/4 Cup Cream
- 1/4 Cup Dry White Wine
- 2oz Blue Cheese, Crumbled

Directions

1. Saute garlic briefly in butter, 30 seconds to 1 minute.
2. Add wine and simmer 2-3 minutes.
3. Add cream and heat but do not bring to a boil.
4. Add half of blue cheese and stir until smooth.
5. Let sauce cool.
6. Add rest of blue cheese crumbles, to taste; some chunks should remain.
7. Spoon over Tenderloin Steak, or your other favorite steak.

Serves: 4-8

Prep Time: 5 Minutes

Cook Time: 15 Minutes



[f](#) [@](#)ChristensenRanchBeef