

## Magnificent Mango Mushroom Steak

Preparation: 10 Minutes, Cook Time: 35 Minutes

Yield: 3

Spanish Jack's Cookbook

Mango Grilling Sauce Recipes: **Beef**



If you like mushrooms and onion sauce over steaks, you will love this sweet flavorful sauce on your steaks. Using Spanish Jack's Mango Grilling Sauce makes your mushroom and onion sauce taste sweet but not so sweet that you won't want more. This steak comes out so tender, you really do not need to use a knife to slice it.

**Source:** *Connie - Ohio*

1 tablespoon Yogurt Butter  
1 tablespoon Olive Oil  
2 teaspoons minced garlic  
1/2 cup diced Vidalia Onion  
4-6 sliced Mushrooms  
6 thinly sliced Beef Tenderloin Steaks  
sprinkle Kosher Salt & ground Black Pepper

sprinkle Spanish Jack's Red Devil Rub  
1 (10 3/4-ounce) can Campbell's great for  
Cooking: Golden Mushroom Soup  
1/3 cup Spanish Jack's Mango Grilling Sauce  
1 cup water

### Directions:

1. In a medium skillet, put 1 Tablespoon of olive oil and 1 Tablespoon of yogurt butter. Set the heat to a medium setting.
2. Add the garlic, Vidalia onions and mushrooms to the hot skillet.
3. While the vegetables are cooking, sprinkle salt, pepper and Spanish Jack's Red Devil Rub on the top of the steaks.

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4. After the onions are cooked, push the onions to the side of the skillet. Place the steaks in the center of the skillet seasoned side down. Sprinkle salt, pepper and Spanish Jack's Red Devil Rub on the top. Cook for 5 minutes before turning the steak over. Cook until the steaks are nearly done.

5. Pour the soup, Spanish Jack's Mango Grilling Sauce and water on top of the steaks. Stir until the soup blends in with the Spanish Jack's Mango Grilling Sauce and water. Boil for 15 minutes before reducing to simmer. This should help make the sauce thicken. \*\* Note: the longer you keep the steaks in the sauce; it will make the steak more tender.

6. When you are ready to serve, place the steak on the plate first. Then use the leftover sauce over the steaks.




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