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## *Grilled Steaks with Brandy Cream Sauce*

(Serves 2)

- \* 2 12-oz steaks (I used rib eyes)
- \* 1/2 cup chicken stock
- \* 1/4 cup brandy
- \* 1 cup heavy cream
- \* salt

Sear steaks on both sides in a pan on high heat until done. Remove steaks from pan. Pour stock and brandy into pan and boil hard, stirring, until reduced by half. Lower heat, stir in cream and cook for 10 minutes. Add salt to taste. Put steaks on plate, then pour over sauce.

*Sweetnicks Notes : Excellent*