

Pavés du Mail

4 8–10-oz. flat iron steaks, cut horizontally without the connective tissue

Kosher salt and freshly ground black pepper, to taste

1 tbsp. unsalted butter

1 tbsp. canola oil

5 tbsp. cognac or brandy

1/4 cup heavy cream

1 1/2 tbsp. dijon mustard

1 tbsp. minced flat-leaf parsley

Season steaks with salt and pepper.

Heat butter and oil in a 12" cast-iron skillet over medium-high heat.

Add steaks and cook, turning once, until browned and cooked to desired temperature, about 6 minutes for medium rare.

Remove pan from heat. Transfer steaks to 4 warm plates and pour off and discard all but 1 tbsp. fat.

Add 4 1/2 tbsp. cognac to pan and stir, scraping browned bits from the bottom with a wooden spoon.

Return pan to medium-high heat and cook for 20 seconds.

Add cream and mustard, season with salt and pepper, and cook, stirring vigorously, until sauce just comes together.

Stir in remaining cognac and pour sauce over steaks.

Serve steaks garnished with parsley and black pepper.