

Spicy Raspberry Steak



Ingredients:

steak filets of your choosing

1/4 cup Jackie's Jams Spice Raspberry Jam

olive oil

salt and pepper to taste

Topping: onions, garlic and mushrooms

Instructions:

Cook steak topping (vegetables) stove top in a frying pan with a splash of olive oil, salt and pepper, and a tablespoon of Jackie's Jams Spicy Raspberry jam

Sear steaks stove top in the same pan, both sides for 3-4 minutes depending on the thickness of the filet

Finishes cooking in the oven: place steaks in the oven at 415 degrees for 7-10 min until the inside temperature is 130-135 degrees for medium done

Just before the steaks are done, spread a spoonful of jam and a pat of butter on top of the steaks to caramelize.

Remove from oven, top with vegetable topping, and plate

Jackie's Jams