

## Tasha's Nerf Steak with Rylothian Wine Mushroom Sauce

### Ingredients

4 Ounce of Nerf Steak (Steak)  
½ Tsp. of Salt  
¼ Tsp. of Ryloth Pepper (regular black pepper)  
2 Tsp. of Butter  
1 ½ Cups of Desert Mushrooms presliced (regular mushrooms)  
2 Tbsps. Chopped shallots  
1 Tsp. of Minced garlic  
¼ Cup Rylothian Wine (Dry Sherry)  
½ cup of Nerf Broth (beef broth)  
2Tsp of Cornstarch  
2Tsp of water

### Prep Instructions:

Sprinkle Nerf Steak with salt and pepper. Melt 1 teaspoon butter in a large nonstick skillet over medium-high heat. Add Nerf Steak to pan; cook 3 1/2 minutes on each side or until desired degree of doneness. Remove Nerf Steak from pan; keep warm.

### Sauce:

Melt remaining 1 teaspoon butter in pan. Add Desert mushrooms, shallots, and garlic to pan; sauté 3 minutes. Stir in Nerf broth and Rylothian Wine. Combine cornstarch and 2 teaspoons water in a bowl, stirring until smooth. Add cornstarch mixture to pan; bring to a boil. Cook 1 minute, stirring constantly till done.

Pour over Nerf Steaks and enjoy!