

Carpetbag Steak

Serves: 1
Prep time: 5 Minutes +
Marinating: 30 Minutes
Cooking: 6+ Minutes

Ingredients:

- 150g-200g **thick** eye fillet steak
- 2 fresh oysters
- 1 tablespoon Worcestershire sauce
- 1 teaspoon lemon juice
- pinch of lemon pepper
- salt
- Black pepper
- 1 tablespoon oil
- 1 tablespoon brandy
- ¼ cup beef stock
- 1 tablespoon butter



*This juicy steak is filled with oysters
Another classic from the past*

Method:

- Mix together the Worcestershire sauce, lemon juice, lemon pepper and pour over the oysters, refrigerate for 30 minutes
- **Meanwhile**, insert a sharp pointed knife into the middle side of the steak, cut a small opening by moving the knife back and forth make a pocket large enough to take the oysters. Rest the steak at room temperature for 30 minutes,
- Remove the oysters and **reserve the marinade**. Then take the oysters and carefully place them inside the pocket of the steak, pour a little of the marinade into the incision and secure with a toothpick or skewer. Sprinkle both sides of the steak with salt and freshly ground black pepper
- Heat a skillet over medium-high heat. Add the oil to the pan and pan fry the steak for 3 minutes (medium rare) on each side, longer if you prefer your steak well done. Remove the steak from heat and rest on a serving plate while you prepare the sauce
- Add the remaining marinade, brandy and stock, to the pan juices, bring to a simmer then add the butter and stir until melted, pour over the steak and serve with vegetables of choice