(February, 1978), and 3 tablespoons drained green peppercorns, crushed lightly, and simmer the sauce, stirring, for 3 minutes, or until it is thickened slightly. Add ⅛ teaspoon salt, or to taste, and pour the sauce over the steaks. Serves 6.

Chinese Marinated Beef Fillet

Tie a 4-pound beef fillet, trimmed, crosswise at 1-inch intervals with kitchen string and put it in a shallow ceramic or glass baking dish just large enough to hold it. In a bowl combine ¾ cup medium-dry Sherry, ½ cup soy sauce, ⅓ cup crushed and minced garlic, 4 scallions, minced, and ½ cup hoisin sauce, ½ teaspoon sesame oil, and ⅛ teaspoon five-spice powder (all available at Oriental markets) and pour the mixture over the beef. Let the beef marinate, loosely covered and chilled, turning it often, for 8 hours, or overnight. Transfer the beef to a rack set in a roasting pan, reserving the marinade, and roast it in a preheated very hot oven (450° F.), basting it with the reserved marinade every 5 minutes, for 25 to 30 minutes, or until a meat thermometer registers 140° F., for rare meat. Remove and discard the string, transfer the beef to a heated platter, and let it stand, covered, for 10 minutes. Garnish the platter with steamed snow peas. Serves 6.

Beef Wellington

Make 2½ recipes *pâte brisée* (January, 1978).

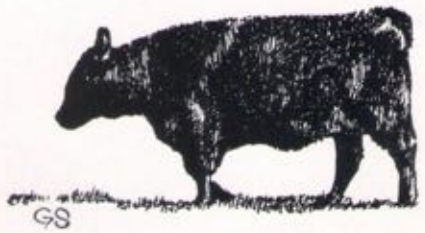
Tie a 4-pound beef fillet, trimmed, crosswise at 1-inch intervals with kitchen string, spread it with ¾ stick (6 tablespoons) butter, softened, and sprinkle it with salt and pepper. Roast the beef on a rack in a roasting pan in a preheated very hot oven (450° F.) for 15 minutes. Let the beef cool completely on the rack, remove and discard the string, and chill the beef, wrapped in plastic wrap, for 30 minutes. Roll out the dough ⅛ inch thick on a floured surface, cut out a rectangle just large enough to enclose the beef (about 24 by 12 inches), and reserve the trimmings. In a food processor fitted with the steel blade or in a blender purée two 7½-ounce tins *mousse de foie gras* (available at specialty foods shops) and spread it on the beef. Arrange the beef in the center of the dough and wrap the dough around it. Moisten the edges of the dough with water and pinch them together to seal them. Pinch off any excess dough from the ends and transfer the Wellington seam side down to a baking sheet. Decorate the Wellington with shapes cut from the reserved dough trimmings, attaching the shapes with an egg wash, made by lightly beating 1 egg with 1 tablespoon water, and chill the Wellington, loosely covered, for 30 minutes, or until the dough is firm. Cut several small steam vents in the dough, brush the dough with the remaining egg wash, and bake the Wellington in the lower third of a preheated very hot oven (450° F.) for 30 minutes, or until it is golden brown. Transfer the Wellington with metal spatulas to a heated platter, cut it into thick slices, and serve it with *sauce Périgueux* (February, 1978). Serves 6.

Beef Fillet with Stilton Sauce

Tie a 3-pound beef fillet, trimmed, crosswise at 1-inch intervals with kitchen string, pat it dry with paper towels, and sprinkle it generously with freshly ground pepper, pressing the pepper into all sides of the meat. In a large heavy skillet brown the beef in 3 tablespoons clarified butter (January, 1978) over high heat and transfer it to a rack set in a roasting pan. Let the beef cool slightly and spread it with ½ stick (¼ cup) butter, softened. Roast the beef in a preheated very hot oven (450° F.) for 20 to 25 minutes, or until a meat thermometer registers 140° F., for rare meat. Transfer the beef to a cutting board, let it stand for 10 minutes, and remove and discard the string.

In a small bowl cream together ¼ pound Stilton cheese, crumbled, and ¾ stick (6 tablespoons) butter, softened. Add 1 cup dry white wine to the skillet, deglaze the skillet over moderately high heat, scraping up the brown bits clinging to the bottom and sides, and reduce the wine to 2 tablespoons. Stir in 1 cup light cream and the cheese mixture and simmer the sauce, stirring, for 4 minutes, or until it is thickened slightly. Strain the sauce through a fine sieve into a heated sauceboat and season it with white pepper. Cut the beef into ½-inch slices and arrange the slices overlapping on a heated platter. Serve the beef with the sauce. Serves 4.

Beef Stroganov

In a small bowl let ⅓ cup dried mushrooms (available at specialty foods shops) soak in ⅓ cup boiling water for 30 minutes. Drain the mushrooms, reserving the liquid, remove and discard the stems, and chop the mushrooms.

In a large heavy skillet sear 2½ pounds tail end beef fillet, trimmed and cut into 2- by 1-inch strips, in batches in 3 tablespoons butter over high heat, turning the strips once, for 30 seconds. Transfer the beef as it is cooked to a plate and keep it warm. Add ¼ cup Cognac to the skillet and deglaze the skillet over moderately high heat, scraping up the brown bits clinging to the bottom and sides. Add the mushrooms and 2 shallots, minced, and cook the mixture over moderately low heat, stirring, until the shallot is softened. Add 1 tablespoon flour and cook the mixture, stirring, for 3 minutes. Stir in 1½ cups brown stock (February, 1978) or canned beef broth, the reserved mushroom liquid, and 2 tablespoons thick tomato purée (September, 1978) and cook the sauce over moderate heat, stirring, for 5 minutes, or until it is thickened. Add a pinch of cayenne and salt and pepper to taste, remove the skillet from the heat, and stir in 1 cup sour cream, 4 teaspoons snipped dill, and 2 teaspoons lemon juice, or to taste. Add the beef and heat the mixture over moderately low heat, stirring, until it is hot but do not let it boil. Transfer the Stroganov to a heated platter and serve it with rice or noodles. Serves 6. ✤