ously with freshly ground pepper, pressing the pepper into both sides of the meat. Cut 6 rounds, each the same size as a steak, from thin slices of day-old bread and in a large heavy stainless steel or enameled skillet sauté them in 6 tablespoons clarified butter (January, 1978) over moderately high heat, turning them, until they are golden. Transfer the *croûtes* with a slotted spatula to paper towels to drain, arrange them on a platter, and keep them warm.

Add 3 tablespoons clarified butter to the skillet and in it sear the steaks over high heat for 3½ minutes on each side for rare meat. Remove and discard the barding fat or bacon and string, transfer the steaks with a slotted spatula to the platter, arranging each steak on a *croûte*, and keep them warm. Add ⅓ cup minced shallot to the skillet and cook it over moderate heat, stirring, until it is softened. Stir in 2 cups dry white wine and reduce it over moderately high heat to 1 cup. Stir in ⅓ cup quick *espagnole* sauce or brown sauce (February, 1978) and ¼ cup minced parsley and simmer the sauce for 2 minutes, or until it is thickened slightly. Remove the skillet from the heat and stir in 1 tablespoon lemon juice, or to taste. Swirl in 3 tablespoons softened butter, cut into bits, and pour the sauce over the steaks. Serves 6.

Quick Espagnole Sauce

In a large heavy saucepan cook ¼ pound each of veal and lean cooked ham and 1 carrot, all diced, and 1 onion stuck with a clove and quartered in ½ stick (¼ cup) butter over moderate heat, stirring, for 8 to 10 minutes, or until the meat is lightly browned. Add ¼ cup flour and cook the mixture over moderately low heat, stirring, for 5 minutes, or until it is a rich brown. Remove the pan from the heat, pour in 4 cups scalded tinned beef broth, and stir the mixture until it is well combined. Add a cheesecloth bag containing 3 sprigs of parsley, 1 bay leaf, and a pinch of thyme and simmer the sauce, stirring occasionally, for 30 minutes, or until it is reduced to 3 cups. Strain the sauce through a fine sieve into a bowl and season it with salt and pepper. Makes about 2 cups.

Tournedos with Bordelaise Sauce

In a large shallow ceramic or glass dish arrange in one layer six 1¼-inch-thick tournedos, each barded or wrapped with bacon and tied with kitchen string, add 2 cups dry red wine and 1 teaspoon thyme, and let the steaks marinate, chilled, turning them occasionally, for at least 2 hours. Remove the steaks with a slotted spatula, reserving the marinade, and pat them dry with paper towels. Season the steaks generously with freshly ground pepper, pressing the pepper into both sides of the meat.

Cut 6 rounds, each the same size as a steak, from thin slices of day-old bread and in a large heavy stainless steel or enameled skillet sauté them in 6 tablespoons clarified butter (January, 1978) over moderately high heat, turning them, until they are golden. Transfer the *croûtes* with a slotted spatula to paper towels to drain, arrange them on a platter, and keep them warm.

Add 3 tablespoons clarified butter to the skillet and in it sear the steaks over high heat for 3½ minutes on each side for rare meat. Remove and discard the barding fat or bacon and string, transfer the steaks with a slotted spatula to the platter, arranging each steak on a *croûte*, and keep them warm. Add to the skillet ¼ cup each of minced shallot and minced onion and cook them over moderate heat, stirring, until the onion is softened. Add the reserved marinade and reduce it over moderately high heat, stirring, to 1 cup. Stir in ⅓ cup quick *espagnole* sauce or brown sauce (February, 1978) and 3 tablespoons minced parsley and simmer the mixture for 3 minutes, or until it is thickened slightly. Remove the skillet from the heat, swirl in 3 tablespoons softened butter, cut into bits, and pour the sauce over the steaks. Serves 6.

Tournedos with Green Peppercorn Sauce

Pat dry with paper towels six 1¼-inch-thick tournedos, barded or wrapped with bacon and tied with kitchen string, and season them generously with freshly ground pepper, pressing the pepper into both sides of the meat. Cut 6 rounds, each the same size as a steak, from thin slices of day-old bread and in a large heavy skillet sauté them in 6 tablespoons clarified butter (January, 1978) over moderately high heat, turning them, until they are golden. Transfer the *croûtes* with a slotted spatula to paper towels to drain, arrange them on a platter, and keep them warm.

Add 3 tablespoons clarified butter to the skillet and in it sear the steaks over high heat for 3½ minutes on each side for rare meat. Remove and discard the barding fat or bacon and string, transfer the steaks with a slotted spatula to the platter, arranging each steak on a *croûte*, and keep them warm. Add ⅓ 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 ⅔ cup heavy cream, ¼ cup quick *espagnole* sauce or brown sauce