

## *Beef Collops*

1 ½ tablespoons butter  
1/8 small onion, minced  
1 clove garlic, minced  
1-lb Chateaubriand filet, cut into 4 thin slices  
¼ cup beef stock  
1 tablespoon red wine

Heat the butter in a large skillet over medium-high heat. Add the onion and garlic and sauté until softened, turning down heat as necessary to prevent browning. Season steak slices with salt and pepper and add them to the pan to brown on each side before adding the stock and wine. Simmer 15 minutes.

Serves 2-4