



Steak Au Poivre

Serves 2-4

Prep time 10 minutes

Cook time 15 minutes

Total time 25 minutes

Ingredients

- 2 New York Strip sirloin steaks, cut 3/4" thick
- 1 tablespoon Kosher salt
- 2 1/2 tablespoons freshly cracked black peppercorns
- 3 tablespoons butter
- 1 Tablespoon Dijon mustard
- 3 Tablespoons Cognac
- 2 tablespoons half & half cream

Instructions

Salt both sides of the steaks liberally, pushing salt into steak with the palm of your hand.

Crack whole peppercorns using the underside of a small pan or skillet. Cover steaks with cracked peppercorns and push them into both sides of the steaks firmly using the palm of your hands.

Melt butter in a sauté pan over medium heat, until it foams.

Place both steaks into foaming butter, cook on one side for 3 minutes and flip, cook on the second side for 2 minutes for a medium rare steak (Note: cooking times vary depending on thickness of steak) remove steaks and reserve on a warm plate, tented with aluminum foil.

Turn flame up slightly and whisk in mustard, cook for 1 minute. Remove pan from ~~open~~ flame and add cognac, return pan to flame and flambé, as flames die down whisk in cream and boil, mixing vigorously for 1 minute.

Return steaks and any reserved drippings from the plate to the sauté pan, quickly spoon sauce over steaks, flip steak, spoon sauce over the steaks and remove immediately. Plate steaks and cover with pan sauce.

Serve immediately.