

New York Strip Steaks With Peppercorn Sauce

This classic peppercorn sauce, traditionally made with green peppercorns, pairs well with grilled Beef Strip Steaks or your favorite cut of beef. Serve with your favorite veggies to complete the meal.



INGREDIENTS

2 Beef Strip Steaks, Boneless, cut 1 inch thick (about 10 oz each)

1 tablespoon salt

1 tablespoon black pepper, divided

1/4 cup butter, cubed

1/4 cup thinly sliced shallots

2 tablespoons brandy

1/2 cup dry red wine

1/2 cup demi-glace or beef broth

1 tablespoon Dijon-style mustard

1 tablespoon Worcestershire sauce

1 tablespoon whole green peppercorns or peppercorn mix

1/2 cup heavy cream

25 Min

4
Servings

42 Cal

31g
Protein

COOKING

1. Season steaks with salt and half of pepper, press evenly onto beef steaks.

2. Place steaks on grid over medium, ash-covered coals or over medium heat. Grill, covered, 11 to 14 minutes (over medium heat on preheated gas grill, 11 to 15 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

3. To prepare peppercorn sauce, add half of butter to small sauce pan and heat over medium heat until hot. Add shallots; cook and stir until tender, 1 to 2 minutes. Add brandy; cook 1 to 2 minutes or until alcohol burns off. Add wine; cook until liquid is reduced by half.

4. Add demi-glace, mustard, Worcestershire, whole peppercorns, black pepper and heavy cream. Cook for 1 to 2 minutes or until sauce thickens, stirring occasionally. Finish by swirling in remaining 2 tablespoons butter. Season with salt to taste and remaining black pepper.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		22g	121mg		8g	31g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com