

<b>Pepper Steak (Steak au Poivre)</b>	
Yield: 1 Servings, 8 oz. each	Method: Sauté
Ingredients	Quantity
Top Sirloin Steak	8 oz.
Salt & Black pepper	To Taste
Clarified Butter	2 tbsp.
Shallots – Chopped	2
Mushrooms – Sliced	2 oz.
Brandy – Cognac	1 oz.
Heavy Cream	1 Cup
Green pepper corns	1 Tbsp
Butter	2 oz.

1. Season the steaks with salt and pepper.
2. Sear the steaks on both sides in clarified butter over high heat for 2-3 minutes on each side and remove from pan
3. In same pan sauté the shallots over low heat for 2-3 minutes until softened
4. Add sliced mushrooms and sauté over low heat until tender. Return the steaks to the pan.
5. Remove the pan from the heat. Pour the cognac over the shallots and mushrooms, return the pan to the heat and flambé, When the flames subside, remove the steaks from the pan and keep them warm on a plate.
6. Add the cream and green pepper corns to the pan. Bring to a boil and reduce for 2 minutes over high heat, reduce heat and whisk in the butter.
7. Return steaks to pan and cook until medium-rare 130° F.
8. Plate the steaks and then pour the sauce over the steaks and serve immediately

**Steak Touch-Test**

1. Touch your middle finger to the tip of your thumb. That’s how a medium-rare (130°) steak feels.
2. Touch the tip of your ring finger to your thumb. This is what a medium-well (140°) will feel like.
3. Touch your pinky to your thumb. That’s the equivalent of a well-done (160°) steak.