

# STEAK AU POIVRE

WITH RED WINE SAUCE

Serves 4 | Cook Time: ~45 min.



*"This recipe is easy and delicious. Good for guys to make for their special valentine"*  
*-Jake Figgs*

## • INGREDIENTS •

- 4 (6 oz.) Natural Steaks (New-York Strip, Tenderloin, or Rib-eye)
- 4 Tbs. Black Peppercorn, crushed
- 1 Shallot, minced
- 1 Garlic Clove, Minced
- 1 cup Red Wine
- 1 cup Beef Broth
- 1 Tbs Thyme
- 4 Tbs Butter
- Salt & Pepper to Taste

## • PROCEDURES •



**1**  
Prepare Steaks: Season steaks with salt and 1 Tbs peppercorn on each steak. Heat skillet on high heat



**2**  
Sear Steaks: Place steaks in skillet with unpeppered side down. Turn heat to medium-high. Sear for 6 minutes. Turn.



**3**  
Finish Searing: For rare, sear another 3 minutes. For medium rare, sear another 4 minutes. For medium, sear for another 5 minutes. Remove steaks, cover and allow to set.



**4**  
Make Sauce: Turn skillet heat to medium. Cook shallot and garlic until soft. Add wine and broth, simmer until reduced by half. Stir in butter and thyme, until thickened. Salt & Pepper to taste. Spoon over sliced steaks.

Serve with French Fries & A Green Vegetable