

5/12/17

## Steak Au Poivre Recipe

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### STEAK AU POIVRE RECIPE

#### Ingredients

- 2 lbs. Sirloin steak (3/4" to 1" thick)
- 2 TBSP. Cherchies Pepper'n Lime No Salt Seasoning or Cherchies Pepper Pizzazz Seasoning
- 1 1/2 TBSP. butter
- 1 1/2 TBSP. oil

#### Sauce

- 1 TBSP. butter
- 2 TBSP. minced shallots
- 1/2 cup beef stock or bouillon
- 1/3 cup cognac
- 3 - 4 TBSP. softened butter

#### Preparation

1. Dry the steaks on paper towels. Rub and press the No Salt Pepper 'n Lime or Pepper Pizzazz into both sides of the meat. Cover with waxed paper and let stand for at least 1/2 hour on the counter and up to 3 hours in the refrigerator.
2. Saute the steaks in hot oil and butter over moderately high heat - each side for 3-4 minutes. Remove to a hot plate and keep warm while completing the sauce.
3. Pour the fat out of the skillet. Add butter and shallots and cook slowly for 1 minute. Pour in the stock or bouillon and boil down rapidly over high heat while scraping up the coagulated cooking juices. Add the cognac and boil rapidly for 1-2 minutes to evaporate the alcohol.
4. Remove from the heat, swirl in the softened butter, 1/2 a TBSP. at a time.
5. Pour sauce over the steaks and serve.
6. Serves 4. Enjoy!



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