



FRENCH

Steak au Poivre

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	2	15 min	20 min	Pan-fry	Ribeye

Ingredients

- 2 boneless ribeye steaks, about 280 g (10 oz) each and 3 cm (1¼ in) thick
- 1 tsp salt
- 1½ tbsp whole black peppercorns
- 1 tbsp vegetable oil
- 2 tbsp butter, divided
- 1 shallot, finely chopped
- 60 ml (¼ cup) cognac or brandy
- 120 ml (½ cup) beef stock
- 120 ml (½ cup) heavy cream
- 1 tsp Dijon mustard

Steps

1. Take the steaks out of the fridge 30 minutes ahead. Pat dry and salt both sides.
2. Crush the peppercorns coarsely with the bottom of a heavy pan or a mortar. Press the pepper firmly into both sides of each steak.
3. Heat the oil in a heavy skillet over medium-high heat until it shimmers. Add 1 tbsp butter and pan-fry the steaks for 4 minutes without moving, until a dark crust forms.
4. Flip and cook 3 to 4 minutes more for medium-rare, until an instant-read thermometer shows 52°C (125°F). Move the steaks to a plate and cover loosely with foil.
5. Pour off most of the fat, leaving the peppery bits. Lower the heat to medium, add the remaining butter and the shallot, and cook 1 minute until soft.
6. Take the pan off the heat, add the cognac, and return it to the heat. Be careful, as it may flame. Deglaze, scraping up the browned bits, until the liquid is nearly gone, about 1 minute.
7. Add the stock and boil until reduced by half, about 3 minutes. Stir in the cream and mustard and simmer 2 minutes until the sauce coats a spoon.
8. Return the steaks and their juices to the pan for 30 seconds, then serve with the sauce spooned over.

Notes

- **Serving:** frites and a green salad are the bistro standard.
- **Less heat:** shake off some of the crushed pepper before searing for a milder crust.
- **Other cuts:** strip steak or filet mignon work well; shorten the time for the thinner filet.
- **Twist:** for steak au poivre vert, stir 1 tbsp drained, lightly crushed green peppercorns into the sauce with the cream.