

June 2010 Recipe

Peppercorn Steaks



Peppercorn rubbed rib eye steaks served with a rich cream sauce with green onion. Steaks can be cooked in the skillet if you so desire. Just substitute cooking in the skillet in step 2 for about 3 minutes per side.

Ingredients:

5 teaspoons whole peppercorns
4 rib-eye steaks (6 oz. each)
3 tablespoons vegetable oil
4 teaspoons butter
2 tablespoons chopped green onion
1/2 cup dry white wine or chicken broth
1/2 cup whipping cream

Directions:

1. Crush peppercorns with a mallet or heavy saucepan. Rub steaks with vegetable oil. Press half of the crushed peppercorns evenly over both sides of each steak.
2. Grill steaks to medium rare, cook for about 3 to 4 minutes per side depending on thickness. Remove steaks to a serving platter; keep warm.
3. Heat 1 teaspoon butter and remaining peppercorns in skillet over medium heat for 2 minutes.
4. Add 2 teaspoons butter and green onions to the skillet, and saute green onions over medium heat until tender, about 4 min. Add the broth. Simmer over low heat, stirring frequently, for about 5 min. or until liquid is absorbed.
4. Stir whipping cream into skillet. Simmer, stirring continually, with a wire whisk for 1 min. Add remaining butter, whisk until melted. Pour sauce over steaks. Serve immediately.

Enjoy.