



New York Steak with Crushed Peppercorns

Serves 6

Ingredients:

2 tablespoons black
2 tablespoons white
Kosher salt
6 New York strip steaks
2 tablespoons cooking oil
1 cup port
1/2 cup brown veal stock
1 cup heavy cream
3 tablespoons unsalted butter

Directions:

1. Pour crushed peppercorns and kosher salt in a heavy saucepan. Pour cooking oil in the pan. Bring to high heat. Once hot, place steaks in skillet and cook for 4 minutes per side. (For medium rare) Remove steaks from skillet and transfer to a warm plate and cover.
2. Pour grease out of skillet. Pour port into skillet. Bring skillet to a simmer, reduce liquid to half. Pour veal stock and heavy cream into skillet. Stir liquids and cook until liquids are reduced to half. Slowly whisk small amount of butter into skillet. Season with salt to taste.
3. Transfer steaks to serving plates. Pour equal amounts of skillet sauce over steaks. Sprinkle green peppercorns over top and enjoy.

RecipeIntro: A steakhouse quality steak you can make at home.

Week: 201716

MainIngredient: Steak

Season: Fall

CookingMethod: Skillet

FeatureIntro: No more going out to eat and spending big bucks.