

BRANDY OR COGNAC STEAK SAUCE (Au-Poivre)

F EASY

Last Modified: 10/16/2014

PREP: 5 Min
COOK: 15 Min
STOVETOP

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Tbsp	Unsalted Clarified Butter	See Recipe
1	Tsp	Vegetable Oil	
1/3	Cup	Cognac (Courvoisier VS)	
PLUS			
1	Tbsp	Cognac (Courvoisier VS)	
OR SUBSTITUTE			
1/3	Cup	Brandy (E&J VSOP Reserve)	
PLUS			
1	Tbsp	Brandy (E&J VSOP Reserve)	
1	Tsp	Coarse Ground Black Peppercorns	
1	Cup	Heavy Cream	

PREPARATION

FACTOID	A very strong flavored creamy Au-Poivre Sauce made using the fats and fond resulting from frying Steaks. Au-Poivre is French for "With Pepper" (Usually very coarse ground).
TOOLS	1) Cast Iron Skillet 2) Wire Whisk 3) Instant Read Thermometer 4) Medium Fine Wire Strainer
PREP	None.
1	In a heavy cast iron skillet, sear room temperature Steaks in Clarified Butter mixed with a little Vegetable Oil. A 125 degree Steak is medium-rare.
2	Remove the Steaks and cover them with aluminum foil. Add in the Pepper and scrape loose any drippings (fond) left in the pan. Over high heat, heat the pan until it shimmers and turn off the heat (IMPORTANT). Add the 1/3 cup of Cognac and immediately light it on fire. Caution, warm alcohol will easily light if a lit match is placed somewhere near the rim KEEP YOUR HAND AWAY. Wait until the fire has self-extinguished.
3	If there are ANY burned bits in the Sauce, strain it through a fine wire strainer to remove them and return it to the pan
4	Return the heat to medium high, add in the Cream and reheat the Sauce while whisking until it begins to thicken and LIGHTLY brown
5	Remove from the heat and whisk in the tablespoon of uncooked Cognac, lightly drizzle each Steak lightly with the Cognac Sauce.
SERVE	Serve while hot with any remaining Sauce on the side.