

TRI-COLOR PEPPERCORN STEAK SAUCE

F EASY

Last Modified: 05/13/2015

PREP: 12 Hrs
COOK: 1 Hr
STOVETOP

SAUCE

MAKES 3 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
2	Tbsp	Olive Oil	
2	Medium	Shallots	Sliced
2	Cloves	Garlic	Smashed
3	Sprigs	Fresh Thyme (Leaves Only)	
1	Cup	Brandy (E&J VSOP Reserve)	
1	Quart	Beef Stock (Swanson)	
2	Cups	Heavy Cream	
2	Tbsp	Grainy Brown Mustard	

PEPPER MARINADE

1/2	Cup	Whole Tri-Color Peppercorns	
1/2	Cup	Sweet White Wine (Zinfandel)	

PREPARATION

FACTOID	This creamy "Steak" Sauce is FANTASTIC over ANY fried or roasted Beef: Filets, Rib Eyes, Prime Rib, etc. It is GREAT over any grilled Beef.
HINTS	The Sauce is intended to make use of those flavorful pan drippings (Fond) from Frying or Roasting Meats. But is still a great flavored Drizzle Sauce on Grilled Meats without any of those Meat Juices added.
OPTION	You may freely substitute any Peppercorns you like (or have) in this recipe: Tri-Color, Red, Green, White or Black Peppercorns: Each imparting their own unique flavor to this Sauce.
TOOLS	1) Small Jar & Lid 2) Small Saucepan 3) Fine Wire Strainer
PREP	DISH 1) Smash the Garlic Cloves and set them aside. 2) Slice the Shallots and add them on top of the Garlic.
1	MARINADE: In a small glass container, add in the Wine and Peppercorns, seal and shake it well to mix. Marinate the chosen Meat overnight, stirring it every so often to recoat with Marinade.
1	SAUCE: Before beginning to fry, roast or grill the Meat: In a small saucepan over medium high heat, Add in the Oil, Shallots, Garlic, and Thyme. Saute while stirring for 1 to 2 minutes, then, off heat, add in the Brandy and flambe it, using a long kitchen match to light. After the flame dies down by itself, return the mixture to the heat, add in the Beef Stock and reduce the mixture to about 1 1/2 cups, about 1 Hour more.
2	FRIED OR ROASTED BEEF: While the cooked Meat is resting to let the juices redistribute. Add the reduced Sauce, Peppercorns and Wine to the cooking pan and bring it to a boil over medium high heat. Stirring to loosen the Fond. Boil the mixture for at least 5 minutes while stirring. Strain the mixture through a fine wire strainer and return it to the pan, then add in the Cream and Mustard. Reduce the heat to low and cook it until the mixture thickens.

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2	GRILLED BEEF: In a small saucepan over medium high heat. Add the reduced Sauce, Peppercorns and Wine and bring it to a boil. Boil the mixture for at least 5 minutes while stirring. Strain the mixture through a fine wire strainer and return it to the saucepan, then add in the Cream and Mustard. Cook over low heat until the mixture thickens.
2	DRIZZLE: Just prior to serving, generously drizzle the Sauce over the Cooked Meat and serve it while hot.
SERVE	Serve the Sauce while hot.