

Betty's Peppercorn Steak with Bourbon Sauce Recipe



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In this video, Betty demonstrates how to make sumptuous Peppercorn Steaks with Bourbon Sauce. These are New York strip steaks, seasoned with cracked peppercorns, pan-fried to perfection, and then drenched in a sauce made of Bourbon whisky, beef broth, green onions, and butter. This would be a great entree for your to make for your sweetheart on Valentine's Day!

Ingredients:

2 teaspoons whole black peppercorns

(2) 8-oz. New York strip steaks (You may use a different cut of steak, if you prefer.)

1/2 tablespoon extra virgin olive oil

1/3 cup Bourbon whisky (I used Maker's Mark. If you prefer not to use an alcoholic beverage, substitute 1/3 cup beef broth.)

3 tablespoons chilled butter, cut into pieces

1/8 cup sliced green onions

1/3 cup beef broth (I used 1/3 cup from a 10 3/4-oz. can of Campbell's condensed beef broth.)

Crush 2 teaspoons black peppercorns with a mortar and pestle. (I used a garlic press, instead.)

Season (2) 8-oz. New York strip steaks on both sides with salt. Sprinkle crushed peppercorns over both sides of steaks, pressing to adhere. Heat 1/2 tablespoon olive oil in a skillet over medium high heat. Add steaks and cook to desired doneness, about 3 minutes per side for medium rare. Meanwhile, heat Bourbon in heavy small saucepan over medium heat until warm. Remove from heat, and carefully ignite with a lighter or match. Let flame for 30 seconds, and then cover with a lid that fits to extinguish the flame. Transfer steaks to serving plates. Cover with aluminum foil to keep warm, while you make your sauce. Add 1 tablespoon butter and 1/8 cup sliced green onions to drippings in skillet where steaks were cooked. Saute for 2 or 3 minutes, until green onions are soft. Add 1/3 cup beef broth and flamed bourbon. Boil until reduced by half, about 3 minutes. Add remaining 2 tablespoons of butter, 1 tablespoon at a time, whisking just until melted. Spoon sauce over steaks and serve immediately. Enjoy! --Betty :)