Steak with Peppercorn Sauce

Description

Enjoy this easy peppercorn sauce that will add a special flair to preparing steaks in a skillet. As good as any gourmet steak in the fanciest restaurants.



Summary

Yield: 2
Prep Time: 30 minutes
Category: Meats
Cuisine: American

Ingredients

- 2 new york strip steaks (8 oz each)
- 1 tbsp whole black peppercorns, crushed
- 2 tbsps butter, melted
- 2 cloves garlic, minced
- 1 tbsp worcestershire sauce
- 1/2 cup red wine
- 1 tsp ground mustard
- 1/2 tsp sugar
- 2 tsp cornstarch
- 1 tbsp water

Instructions

Steaks
Rub crushed peppercorns over both sides of steaks. Refrigerate for 15 minutes. In an ungreased skillet, brown steaks on both sides over medium-high heat.

Reduce heat to medium, add butter and garlic. Cook for 4 to 6 minutes, turning steaks once. Add Worcestershire sauce and cook for 4 to 6 minutes longer, turning once, or until meat reaches desired doneness. Remove steaks and keep warm.

Sauce
In a small mixing bowl, combine wine, mustard and sugar, stir to mix. Add to the pan. Stir to loosen browned bits. In a separate small mixing bowl, combine cornstarch and water, stir until smooth. Add cornstarch mixture to pan. Bring to a boil, cook and stir for 2 minutes or until thickened.

To Serve
Pour sauce over steaks. Enjoy!

Notes

Kansas City Strip is a great steak with this recipe, basically same cut of meat as a New York steak.