

Pepper-Crusted Steak



Ingredients:

10 - 6 oz Filets Mignon
High heat Oil
Kosher Salt
Peppercorns, freshly cracked

Directions:

Season the filets with salt and press the ground peppercorns into the steak on both sides.

Heat the oil in a cast-iron skillet over high heat until just smoking.

Add the filet mignon and sear on both sides, 5-6 minutes for medium rare, transfer to plate, tent with foil, and allow to rest for 5 minutes.

To Plate: Place steaks in center of each plate. Spoon mushroom-brandy cream sauce over steak and serve with Pommies Anna.

Mushroom-Brandy Cream Sauce

Ingredients:

3 tbsp unsalted Butter
1½ Shallots, minced
6 small Garlic cloves, thinly sliced
6 sprigs of fresh Thyme
4½ oz of Oyster Mushrooms, thinly sliced
4½ oz of Trumpet Mushrooms, stems diced, caps thinly sliced
6 tbsp Brandy
1½ cups Beef stock
1 cup heavy Cream
Kosher Salt & freshly ground Pepper

Directions:

Melt the butter in a saucepan over moderate heat.

Add the shallots, garlic, and thyme sprigs.

Sauté for 3 minutes until the shallots are tender.

Using a slotted spoon, transfer mixture to a small bowl, leaving most of the butter in the pan.

Increase heat and add the mushrooms to the pan, tossing to coat, then leave them undisturbed in a single layer for 4-5 minutes until brown.

Stir and continue browning for 3 more minutes.

Return the shallot mixture to the pan and stir to combine.

Lift pan off the heat while you carefully add the brandy, then return to pan, and cook about 1 minute until the brandy is evaporated.

Add the stock and bring to boil.

Reduce heat, slowly stir in the cream, and continue at a gentle simmer until the sauce thickens and is reduced by a quarter.

Season with salt and pepper and keep warm.