

SIRLOIN AU POIVRE

2 top sirloin Angus steaks each about 2 ¼ -2 ½ in. thick about 3 lbs. each
12 tbsp whole black peppercorns or mixed whole white and black peppercorns
8 tbsp olive oil
16 tbsp butter
12 oz Cognac

Grind the peppercorns in a pepper grinder on the coarsest setting. Sift the ground pepper discarding the fine powder. The fine powder will cause the steaks to be much too hot.

Press the coarse ground peppercorns in to each side of both steaks. Now salt the steaks. If you salt before putting pepper on the pepper will not stick.

PREPARE AHEAD TO THIS POINT BEFORE SHRIMP REMOULADE IS SERVED.

AFTER SHRIMP REMOULADE IS SERVED AND EATEN:

Heat 4 tbsp olive oil in each of two very large frying pans till hot but not smoking. Put a steak in each pan to fry on one side till a good crust has formed about 8 minutes. Do not move the steaks while they are cooking. The steaks should cook at a nice sizzle but not too hot. **The oil should not burn since it forms part of the eventual sauce.**

After 8 minutes add 6 tbsp butter to each skillet and turn the steaks. Continue cooking at a nice sizzle till done medium rare, about 8 more minutes. Baste with buttery juices as you go but do not move the steaks. Test for doneness by cutting about 6-7 minutes after turning. **The butter and oil should not burn since they form part of the eventual sauce.**

When steaks are done to medium rare, remove to cutting board. Add 6 oz Cognac to each pan and let the alcohol boil out of the Cognac. It does not need to flame. Add the final 2 tbsp of butter to each pan and whisk together.

Slice the steak in ½ in. slices across the grain and plate. Give sauce a final boil and pour over sliced steak.

SERVE WITH POTATOES AND SPINACH