



STEAKS AU POIVRE

4 Kinderhook Farm grass-fed beef New York strip steaks
4 teaspoons coarsely ground pepper
salt to taste
3 tablespoons olive oil
2 tablespoons minced shallots
1/4 cup brandy
1 tablespoon beef demi-glace
1 cup low sodium beef stock
4 tablespoons (1/2 stick) unsalted butter, cut into 4 pieces

Spread the pepper out on a baking sheet. Season the steaks on both sides with salt and then press the steaks into the pepper, coating both sides.

Heat a heavy-duty pan until very hot (450 degrees). Add olive oil and warm until "shimmering," the oil should not smoke or boil. Arrange the steaks in the skillet and cook for 2 to 3 minutes per side for medium rare, or until done to your preference. Transfer the steaks to a warmed platter and cover loosely with aluminum foil.

Spoon off excess fat from the pan and turn heat down to 400 degrees. Add the shallots and saute until translucent, 2-3 minutes. Add the brandy and cook, stirring to scrape up the browned bits from the bottom of the skillet, until most of the liquid has evaporated, about 1 minute.

Add the demi-glace and stock then cook until volume is reduced by half, about 2-3 minutes. Lower the temperature to 300 degrees, then add the butter 1 piece at a time, whisking constantly.

Strain the sauce through a fine-mesh sieve into a small bowl. Spoon sauce over steaks and serve immediately.

Serves 4

from the All-Clad electric skillet recipe book