



Steak au Poivre

ingredients

- 4 thick-cut beef tenderloins or New York Strip steaks, 6-8 ounces each
- Salt and lots of freshly cracked black pepper
- 2 tsp Worcestershire sauce
- 2 tsp Dijon mustard
- 1½ cups beef stock
- 2 tbsp olive oil
- 2 tbsp butter
- 2 shallots, minced
- 4 garlic cloves, 2 smashed and 2 sliced
- ⅓ cup Cognac, brandy, or bourbon
- ½ cup heavy cream

directions

- Pat the steaks very dry with a paper towel and season generously with salt and lots of black pepper (“au poivre” means “with pepper,”). Let the steaks come up to room temperature for about an hour.
- Combine the Worcestershire sauce, Dijon, and beef stock.
- Add olive oil and butter to a large, heavy-bottomed pan set over medium-high heat. When the butter has melted, add the smashed garlic cloves and the steaks. Cook for about 3 minutes per side, or until they’re cooked to your liking.
- During the last minute of cooking, tilt the pan and spoon/baste the garlicky butter and oil mixture over the steaks. Transfer them to a plate for now.
- Reduce the heat to medium. Add the shallots and sliced garlic and cook for about 30 seconds. Deglaze with the cognac (or whatever you’re opting to use here), and cook for about a minute. Add the stock/mustard mixture, along with the cream and allow the sauce to simmer for a few minutes to thicken slightly. Taste and season as needed.
- When the steaks have rested for at least 8 to 10 minutes, slice them and serve them with the sauce spooned all over top. Garnish with chives and enjoy.