

MARK HEROLD WINES

STEAK AU POIVRE

Pairs Well with Herold Stagecoach Cabernet Sauvignon

Traditionally, filet mignon is used to prepare this recipe, but I prefer to use thick, 35-day dry-aged USDA prime bone-in New York Strip (*preferably from Fairway Packing company*). — Mark Herold

INGREDIENTS

Pepper Steak:

- 1 (16–18 ounce) bone-in New York strip steak
- 1 tablespoon Dijon mustard
- Coarsely ground black pepper, enough to cover both sides of the steak
- Grapeseed oil, use to sauté
- Sea salt to taste (*preferably Maldon sea salt*)

Green Peppercorn Sauce:

- 4 tablespoons butter
- 2 cloves of garlic
- ¼ cup shallots, minced
- 8 ounces white mushrooms, sliced
- 1 cup beef stock
- ¼ cup heavy cream
- 1 teaspoon Dijon mustard
- 2 tablespoons green peppercorns, brined and drained

DIRECTIONS

Pepper Steak:

Apply a thin coating of Dijon mustard to both sides of the steak. Sprinkle salt and cover both sides with the coarsely ground black pepper. Heat the oil in a heavy sauté pan over medium-high flame and cook the steaks on one side for 4–5 minutes and the other side for 2–3 minutes on the other side. At this point the steaks should be rare. Set aside covered.

Green Peppercorn Sauce:

Using the same (unwashed) pan, heat butter over a medium-high pan and sauté garlic and shallots for 1–2 minutes or until translucent. Turning the flame up a little higher add mushrooms and cook for 5 or so minutes. Add beef broth, cream and mustard and reduce by half. Add the cooling steaks to the finished sauce and cook each side for 1 minute spooning the steak with sauce. Serve immediately with pommes frites or asparagus.

