

Recipe: Pepper Steak with Red Wine Raisin Sauce

MAKES

4 Servings

SERVES

16oz Steak

PREP TIME

30 min

TOTAL TIME

1 hr 30 min

COOK TIME

45 min

Ingredients

Steak

3 tbsp olive oil

4 New York strip steaks

Salt

Pepper Crust

2 tbsp green peppercorns

2 tbsp white peppercorns

1/4 cup black peppercorns

Red Wine Pan Sauce

2 cups red wine

1/2 cup raisins

1/2 cup veal demi-glace

1/2 cup heavy cream

Salt

Begin with the sauce ingredients. Combine raisins and red wine in a large sauté pan over medium heat. The wine will plump up the raisins and help you deglaze your pan.

Now make the pepper crust. Combine all the peppercorns in a ziplock bag, make sure the bag is free of air, and seal. Crush the peppercorns with a mallet or rolling pin. Pour the smashed peppercorns on a plate. Now make steaks from your cut of meat. If you want your steak rare, make a thicker cut. If you want a more well-done steak, make a thinner cut. Season the steaks on both sides with salt and coat with the crushed peppercorns. Store excess crushed peppercorns for future recipes.

Place a large sauté pan on high heat. Pour the olive oil in the pan and heat it up until it starts to lightly smoke. Do not let the oil burn. Slowly place the steaks in the pan away from you to prevent hot oil from splashing on your hands. Sear each side for 3–4 minutes to achieve a brown crust on both sides. When the steaks are done cooking, place them on a baking rack to rest. Pour out the excess oil from the pan. Keep your steaks warm in the oven while you make the sauce.

To make the pan sauce, put the red wine and raisin combination that you made earlier in the pan in which you cooked the steaks over medium-high heat. Reduce the wine. Add the demi-glace and whisk. Reduce the heat to low and add some of the heavy cream. Whisk together and reduce. Taste. Season with salt at the end if needed. Dip a spoon into the sauce. If the sauce is perfectly reduced, it will coat the back of the spoon like lacquer. If the sauce has reduced too much or become too strong in flavor, add more heavy cream to lighten it up.