

Winning Recipe: Whiskey Peppercorn Steak

By John Christman

Ingredients:

3 tsp. fresh cracked black peppercorns
1 T. green peppercorns
1/2 cup heavy cream
1/2 cup favorite whiskey
Two 1- to 1-1/2 inch beef steaks of your choice

Directions:

1. Marinate steak with olive oil and press in kosher salt and cracked black pepper and allow it to sit for one or more hours.
2. Heat a heavy skillet to a high temperature. Sear steak quickly (about 20 seconds) on each side to seal in the juices. Then place on the grill and grill to desired doneness.
3. While steak is grilling, deglaze pan and add a little butter, add cracked black pepper, green peppercorns, heavy cream and whiskey. Cook over medium heat until reduced by half. At this time the steak should be done. Your sauce will be clear at this point.
4. Place steak on serving dish and pour pepper sauce over steak, or serve the sauce in a small ramekin on the side.
5. This recipe yields about 1/4 cup of sauce or enough for two 8 ounce steaks.