

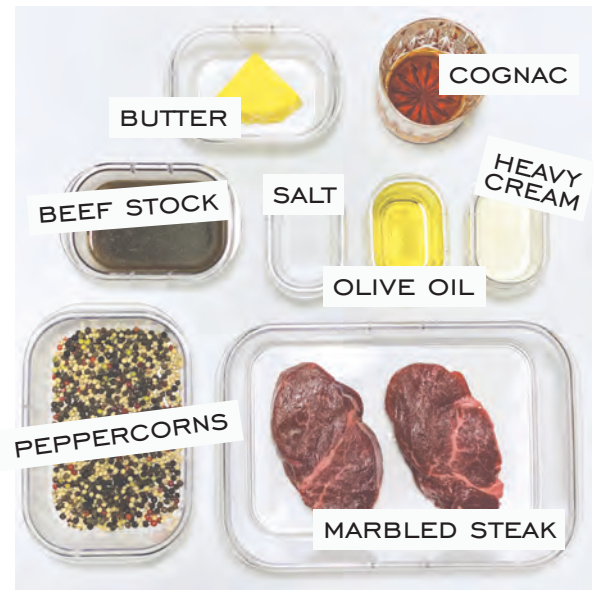


VGSteak au Poivre

SERVE WITH TERROIR COLLECTION
2017 CABERNET SAUVIGNON,
OAKVILLE, NAPA VALLEY

Ingredients (serves 2)

- 3 Tbsp PEPPERCORNS (WE LIKE TO BLEND BLACK WITH RED AND GREEN PEPPERCORNS FOR AN ADDED DIMENSION)
- 2 WELL MARBLED STEAKS (BEEF FILET MIGNON, RIBEYE OR NY STRIPS)
- 2 Tbsp BUTTER
- 1 Tbsp OLIVE OIL
- 1/3 CUP COGNAC, ARMAGNAC, OR BRANDY
- 1 CUP BEEF STOCK OR DEMI-GLACÉ
- 1/2 CUP HEAVY CREAM
- COARSE SALT



Equipment Needs

- WINE OPENER AND WINE GLASSES
- CLEAN KITCHEN TOWEL
- HEAVY SKILLET OR MALLET
- SAUTÉ PAN
- ALUMINUM FOIL
- LONG-HANDLED MATCH OR FLAME CLICKER
- WOODEN SPOON OR RUBBER SPATULA

Instructions

1. OPEN YOUR BOTTLE OF 2017 TERROIR COLLECTION CABERNET SAUVIGNON, OAKVILLE...JUST LOOK AT THAT COLOR! PATIENCE NOW ...LET IT BREATHE!!!
2. WRAP PEPPERCORNS IN A CLEAN DISH TOWEL, THEN CRUSH, EITHER BY PRESSING FIRMLY WITH THE BOTTOM OF A HEAVY SKILLET OR BY TAPPING GENTLY WITH A MALLET. (PEPPERCORNS SHOULD BE CRACKED, NOT GROUND.) TRANSFER PEPPER TO A PLATE, THEN ROLL STEAKS IN IT SO THAT THEY ARE EVENLY COATED. SEASON LIBERALLY ON BOTH SIDES WITH COARSE SALT.
3. HEAT BUTTER AND OIL IN A LARGE SAUTÉ PAN OVER MEDIUM-HIGH HEAT. ADD STEAKS AND COOK UNTIL WELL CARAMELIZED, ABOUT 4 MINUTES ON EACH SIDE FOR MEDIUM RARE. TRANSFER STEAKS TO WARMED PLATES. COVER LOOSELY WITH FOIL TO KEEP WARM WHILE YOU PREPARE SAUCE
4. CAREFULLY ADD COGNAC TO HOT PAN, THEN IGNITE WITH A LONG-HANDLED MATCH. (KEEP LID HANDY SO FLAME CAN BE EXTINGUISHED IF NECESSARY.) ALLOW ALCOHOL TO BURN OFF, ABOUT 1 MINUTE, THEN ADD STOCK/DEMI. COOK UNTIL REDUCED BY HALF, ABOUT 4 MINUTES. ADD HEAVY CREAM AND COOK, STIRRING OCCASIONALLY, UNTIL THICK, 3-5 MINUTES. SEASON WITH SALT AND POUR OVER STEAKS.
5. NOW IT'S TIME... PREPARE FOR PURE HAPPINESS, TAKE A SIP... YOU DESERVE IT!!!!