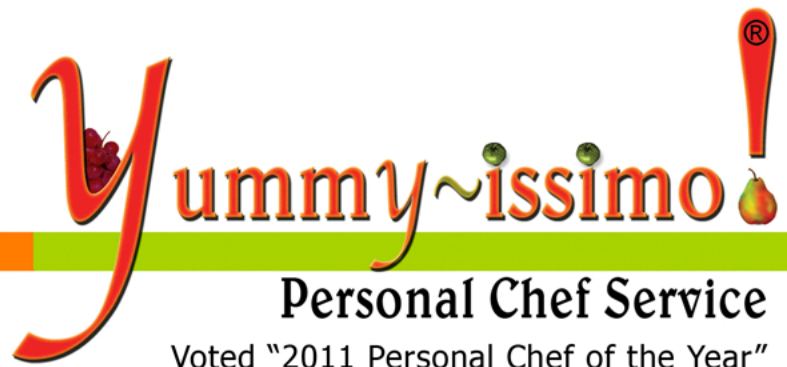


# Steak au Poivre



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Make sure to have some hot bread close by to sop up the rest of this amazing sauce!

Serves 2

1 1/2T mixed peppercorns ~ black red,  
pink, white, green

2c ruby Port wine

2t green peppercorns, drained

1/2c shallots, minced

2 ~ 6oz beef tenderloin filets

3T ginger, finely minced

2t vegetable oil

3T butter

Finely chop all peppercorns in food processor. Rub pepper mixture over both sides of each steak.

Heat oil in heavy medium skillet over high heat. Season steaks with salt. Add to skillet and cook to desired doneness ~ about 2 minutes per side for medium~rare. Transfer steaks to plate and tent with foil.

Add Port, shallots and ginger to skillet and boil until liquid is reduced to a thin syrup, stirring frequently, about 5 minutes. Strain into bowl. Return sauce to skillet and boil until thick syrup forms, about 2 minutes. Whisk in butter and season with salt. Add steaks and their juices into sauce for 1 minute. Remove to plates and spoon sauce around steaks.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)