serving size: 4 | **prep time:** 5 minutes | **cook time:** 25 minutes | **cut:** strip steak | **method:** pan-sear

steak au poivre

Put some sizzle in the skillet with a dish that brings steak, seasoning and creamy sauce together for a rich, flavorful experience.

INGREDIENTS:

- 2 *Chairman's Reserve*® boneless beef top loin (strip) steaks, cut 1" thick (about 1¼ pounds)
- 2 teaspoons cracked black pepper
- ½ teaspoon garlic salt

SAUCE:

- ⅓ cup beef broth
- 3 tablespoons cognac or brandy
- ½ cup heavy cream

DIRECTIONS:

1. Combine pepper and garlic salt; press evenly onto beef steaks.
2. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 12 to 15 minutes for medium-rare (145°F) to medium (160°F) doneness, turning occasionally. Remove from skillet; keep warm.
3. Add broth to skillet; cook and stir until browned bits attached to skillet are dissolved, about 2 minutes. Add cognac; simmer 2 minutes. Stir in cream; cook and stir over medium-high heat about 2 minutes or until sauce is slightly thickened. Serve over steaks.

servings: ¼ | **calories:** 450 | **total fat:** 32g | **sodium:** 390mg | **total carbohydrate:** 2g | **protein:** 31g