

Peppercorn Steaks



PREPARATION TIME
5 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
potato salad



Prolong the flavor of ground pepper by adding a few whole peppercorns to the pepper shaker. The taste will be renewed and the pepper will flow more freely.

SHOPPING LIST

- rib-eye steaks • green onions
- whole peppercorns
- chicken broth or white wine
- whipping cream

ON HAND

- oil • butter

INGREDIENTS

- 5 teaspoons whole peppercorns
- 4 rib-eye steaks (6 ounces each)
- 3 tablespoons vegetable oil
- 3 teaspoons butter or margarine, divided
- 2 tablespoons finely chopped green onions
- 1/2 cup dry white wine or chicken broth
- 1/2 cup whipping cream

SERVES 4

COOKIN'
Express

- Nothing beats the flavor of freshly ground peppercorns, but if time is tight, you may use regular ground pepper instead.
- Remove steaks from the refrigerator up to 30 minutes before cooking. Meat that has reached room temperature will cook more quickly.

Make Ahead

Want to add the maximum flavor to these steaks? Then just press crushed peppercorns onto each steak in the morning. Cover and refrigerate until ready to cook.

♦ VARIATION

Leave out the whipping cream in step 4 for a lower-fat version of these tasty steaks.

1 Crush peppercorns with a mallet or heavy saucepan. Press crushed peppercorns evenly over both sides of each steak. Heat oil in a large skillet over medium-high heat until almost smoking.



2 Add steaks to skillet. Cook for 3 minutes per side for medium. Remove steaks to a serving platter; keep warm. Drain fat from skillet. Add 2 teaspoons butter and green onions to skillet.

3 Sauté green onions over medium heat until tender, about 4 minutes. Add broth. Simmer over low heat, stirring frequently, for about 5 minutes or until liquid is absorbed.



4 Stir whipping cream into skillet. Simmer, stirring continually, with a wire whisk for 1 minute. Add remaining butter; whisk until melted. Pour sauce over steaks. Serve immediately.