



## Joe's Flaming Peppercorn Sirloin

Serves 4

3 Tbl crushed black peppercorns

2 (8 oz) beef top sirloin steaks

1 Tbl lemon pepper

1 tsp salt

5 Tbl butter

1/2 cup heavy cream

2 cloves garlic, minced

1/2 cup red wine

3 Tbl brandy

1/4 cup chopped green onions

1 shallot, chopped

1 tsp white sugar (optional)

Press crushed peppercorns into both sides of each steak. Sprinkle with lemon pepper, and salt. Melt butter in a large skillet over medium-high heat. Stir in garlic and wine, and cook for 1 minute. Arrange steaks in pan, and cook for 5 to 10 minutes per side, or until desired doneness. Reduce heat to low.

Pour brandy onto steaks, and carefully light with a match. Let the flames burn off. Sprinkle green onion and shallot around the steaks, and circle the steaks with cream. Cook, stirring sauce, until hot. Transfer steaks to plates. Stir sugar into sauce and then spoon over meat.