

Sirloin Filet with Peppercorn Sauce





Left: Brisket, Side of Fat

Instructions

1. Season steaks with salt and cracked pepper.
2. Heat oil in a skillet over medium-high and sear steaks 3–4 minutes per side. Remove and let rest.
3. In the same pan, add butter, peppercorns, and broth. Simmer 2 minutes.
4. Stir in cream and cook until slightly thickened.
5. Spoon sauce over steaks and serve.

Share

Related Recipes



