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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## CHEF FEKER'S NEW YORK STRIP STEAK WITH PEPPERCORN & BRANDY CREAM SAUCE

**Serves 4**

### **ingredients**

- 4, 6-to8-ounce New York Strip steaks (each about 1 inch thick)
- 1 cup whipping cream
- 1/4 cup chopped shallots
- 1-3/4 cups beef stock or canned beef broth
- 5 tablespoons Cognac or brandy
- 2 tablespoons drained green peppercorns in brine or 1 tablespoon of dry black peppercorns crushed
- 3 tablespoons butter

### **directions**

Boil stock in small saucepan until reduced to 3/4 cup, about 7 minutes. Meanwhile, melt butter in large skillet over medium-high heat. Season steaks with salt and pepper. Cook steaks to desired doneness, about 4 minutes per side for medium-rare. Transfer steaks to plate (do not clean skillet).

Add chopped shallots and the peppercorns to the same skillet and sauté 2 minutes. Remove from the heat Add 2 tablespoon of the cognac and flambé the cognac and allow the alcohol to burn off. Add reduced beef stock, 1 cup whipping cream, 3 tablespoons Cognac and green peppercorns. Boil until mixture thickens to sauce consistency, about 6 minutes. Season sauce to taste with more fresh ground pepper if desired. Spoon sauce over steaks and serve