

# Cocoa Magic Classic Steak with Green-Peppercorn Sauce

Chef Carrie Wong

Preheat oven to 400 degrees

4 Steaks – Filets or New York preferred  
1 TBS butter  
2 TBS oil (canola, not olive)  
1 shallot finely minced  
2 TBS good port  
¼ cup brandy or cognac  
3 TBS very rich beef stock  
3 TBS heavy cream  
1 TBS drained green peppercorns plus 1 teaspoon green peppercorns  
crushed  
2 TBS cold butter  
1/8 tsp red wine vinegar  
Salt and pepper to taste.  
2 tsp Beef Potion - divided

Melt 1 TBS butter and canola oil in a heavy non-stick oven proof pan, heat. Lightly salt, pepper and dust Beef Potion on both sides of the steaks, using 1 tsp of Beef Potion. Pan sear for 3 minutes and place in oven until cooked as you like. Remove from pan and tent with foil. Place pan over medium heat and add shallot and cook 1 minute. Carefully add port and brandy, flame until fire goes out. Add beef stock, peppercorns, heavy cream and remaining tsp of Beef Potion. Cook over medium heat (easy bubble for 4-5 minutes) Remove from heat and whisk in cold butter, add vinegar and taste for salt and pepper. Drizzle over warm steaks...enjoy!