

Nick39s Pepper Sauce Sauce au Poivre

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

A very easy and tasty black pepper sauce that goes with a steak

Ingredients

— - 2 tablespoons butter - ¼ cup finely minced shallots - 6 tablespoons finely chopped fresh parsley - 1 tablespoon crushed black pepper - ½ teaspoon salt - 1 cup cognac - 1 ½ cups beef stock - 6 tablespoons creme fraiche - 2 tablespoons butter

Instructions

1. Melt 2 tablespoons butter in a saucepan over low heat. Cook and stir shallots in hot butter until translucent
2. about 5 minutes. Add parsley and saute for 5 minutes; season with pepper and salt. Carefully pour cognac over shallot mixture; cook and stir until flames have disappeared
3. 2 to 3 minutes. Add beef stock and bring to a boil; reduce heat
4. add creme fraiche
5. and simmer until sauce is slightly reduced
6. about 5 minutes. Stir 2 tablespoons butter into sauce until melted. Recipe Tip You can substitute 2 tablespoons onion powder for shallots. Editor's Note: The flames may get quite high when heating the cognac
7. so pay attention to anything flammable above and around the pan. When the initial large flame has died down
8. a small blue flame will continue to burn for several seconds.