



Filet Mignon with Green Peppercorn Cream Sauce



Ingredients:

- 1 $\frac{3}{4}$ cups beef stock or canned beef broth
- 3 tablespoons butter
- As many 6-8 ounce filet mignon steaks needed
- $\frac{1}{4}$ cup chopped shallots
- 1 cup whipping cream
- 3 tablespoons Cognac or brandy
- 2 tablespoons drained green peppercorns in brine

Method:

1. Boil stock in small saucepan until reduced to $\frac{3}{4}$ 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).
2. Add chopped shallots to same skillet and sauté 2 minutes. Remove from heat. 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 pepper. Spoon sauce over steaks and serve.