



Outback Peppercorn Sauce



Ingredients:

- 1 ½ TBLS Tri-blend peppercorns (coarsely cracked)
- 1 TBLS Unsalted butter 2 TBLS Shallot (minced)
- 2 TBLS Brandy
- ½ cup Beef stock (low-sodium)
- ½ cup Heavy cream
- Salt to taste

Method:

1. **Toast Peppercorns:** Heat a dry pan on medium, add cracked peppercorns, and stir for 1 minute until aromatic and smoky.
2. **Deglaze and Flambé:** Pour in the brandy. Tilt the pan slightly to catch the flame or just let it bubble away for 30 seconds to burn off the alcohol and leave depth.
3. **Reduce the Stock:** Add beef stock, whisk, and scrape up the browned bits for 2 minutes, reducing by half.
4. **Swirl in Cream and Butter:** Lower the heat, add cream, then whisk in butter. Cook for 3 minutes until the sauce coats the back of a spoon (nappe consistency).
5. **Season and Rest:** Taste and add salt as needed. Let the sauce rest off heat for 1 minute to thicken further.