



## Steak au Poivre and Pepper Cream Sauce

### Ingredients

Steak for each person (you know which cut and how much you want. We each prefer a 4 oz. filet mignon, but it is your call.)

Salt to taste

4 T black peppercorns, ground fresh

1 T olive oil

1 C brown sauce (see preparation below)

1/3 C brandy

3/4 C heavy cream

Salt and pepper to taste

### Preparation

Grind the black peppercorns into a plate. Pat the steaks dry with a paper towel and lightly salt each steak. Then roll each steak in the pepper on each side. In a hot pan (we use an iron skillet), add the olive oil and lay the steaks in the hot pan carefully. Cook to rare (or how you like it), then remove, cover to keep warm and set aside while making the pan sauce.

Deglaze the skillet with the brandy and flambe. This can be exciting, so stand back and keep a lid handy if needed! Scrape the bottom of the pan to incorporate the meat juices and pepper that was left behind. Add the brown sauce and reduce to desired thickness. Add the cream stirring constantly until heated. Adjust the seasoning and pour over the steak.

## BROWN SAUCE

### Ingredients

Yellow onion and shallot, chopped finely

2 T Olive oil

1 C beef broth

1/4 C white wine

1 T Worcestershire Sauce

1 T Kitchen Bouquet

A pat a butter

### Preparation

Saute the onion and shallot in the olive oil. When soft and tender, deglaze with the wine. Add the broth and Worcestershire sauce, simmer to reduce. Strain the onion and shallot out of the sauce. Add the Kitchen Bouquet for color, if desired. Add pat of butter and melt.



## "IZZY KNOWS BEST" SCALLOPED POTATOES

### Ingredients

3 lbs. Yukon Gold potatoes, peeled and sliced very thin  
3 garlic cloves, paper skin removed and smashed  
Salt to taste (1/2 to 1 tsp.)  
1 C heavy cream  
2 C double cream gouda cheese  
1/2 C parmesan cheese

### Preparation

Preheat oven to 350 degrees F

Bring large pot of salted water to a boil. Add potatoes and garlic and simmer until tender, but don't overcook, about 7 to 9 minutes. Transfer 1/2 of the cooked potatoes to a baking dish with a slotted spoon. Season with salt and pepper and pour half of the cream, gouda cheese and parmesan over the potatoes. Add the remaining potatoes with a slotted spoon, season with salt and pepper and top with the remaining cream, gouda cheese and parmesan cheese.

Bake in the oven until the cheese topping is brown on top (about an hour).