

GRILLED RIBEYE STEAK WITH GREEN PEPPERCORN SAUCE RECIPE

by Chef JJ

No need to get the grill out for this perfectly cooked and juicy ribeye! Paired with Chef JJ's green peppercorn sauce, it's a must-try for all meat lovers.

Ingredients

- 4 (10-12 oz) ribeye steaks 1 ¼ inch thick
- Cracked
- Grapeseed oil
- 3 tablespoons butter
- 1 shallot, sliced
- 2 tablespoons green peppercorns (or ones in brine)
- 3 tablespoons Cognac
- ½ cup chicken stock
- ¾ cup heavy cream

Instructions

Season the steaks on each side with salt and cracked black pepper. Turn your grill on high heat. If you don't have access to a grill you can use a cast iron griddle with grill side (oil the griddle if using). Grill the steaks on each side creating hatch marks if possible. Cook the steaks until preferred doneness. Let the steak rest on a cooling rack or plate before cutting open. In the meantime start the Green Peppercorn Sauce. In a small saute pan or saucepan melt the butter over medium heat. Add the shallots and green peppercorns (slightly crushed) and continue to cook. Add the Cognac off heat (being careful that the alcohol does not ignite) and bring to a simmer cooking out the alcohol. Add the chicken stock and heavy cream and cook until the sauce is reduced and coats the back of a spoon. Taste for seasoning adjustments. After the steak has rested, cut it against the grain and serve slices with the Green Peppercorn Sauce.