

BBQ Seared Striploin Steak with Peppercorn Sauce & Chunky Potato Wedges

Serves 4 people | Time: 1 hour | Pre-heat oven to 400°F & BBQ to 475°F

Suggested Wine Pairing:

Burrowing Owl 2017 Athene (57% Syrah, 43% Cabernet Sauvignon)

Ingredients

For the Steaks

4 – 8 oz striploin steaks

Sea salt & black pepper

Watercress leaves (for garnish)

For the Peppercorn Sauce

4 tbsp butter

1/3 cup brandy

3 1/2 cups beef stock

1/4 cup shallots - peeled and sliced

3 cloves garlic - peeled and crushed

1 sprig fresh rosemary

3 sprigs fresh thyme

1 tbsp whole black peppercorns

1/4 cup green or pink peppercorns

1/2 cup heavy cream (aka whipping cream)

For the Chunky Wedges

8 large waxy potatoes - cut into wedges

1/4 cup olive oil

1 tbsp sea salt & pepper

2 tbsp chopped parsley

4 tbsp grated parmesan cheese

1 tsp truffle oil (optional)

Method

Start with the peppercorn sauce (takes 30 – 45 minutes to reduce)

- In a saucepan, cook the sliced shallots and crushed garlic in the butter until tender. Add whole black peppercorns and sauté for 2 minutes on medium high heat. Add the brandy and simmer off the alcohol (about 5 min). Add the beef stock, rosemary and thyme, bring to a boil, then reduce heat and simmer to reduce by 2/3 the volume (20 – 30 min). Once reduced add the cream and allow to simmer for 5 minutes until sauce thickens up. Pass sauce through a fine mesh strainer and return to saucepan, add green or pink peppercorns and keep warm.

While sauce reduces, prep the potato wedges:

- Preheat oven to 400°F
- Cut potatoes into 1 1/2 - 2 cm thick wedges, rinse well under cold water
- In a large mixing bowl, toss potato wedges in olive oil, truffle oil (optional), salt & pepper, parsley, and place on parchment lined or silicone lined baking sheet
- Cook for 15 minutes, flip wedges and sprinkle with parmesan, return to oven for an additional 10 – 15 minutes, or until desired tenderness is reached

Cooking and finishing:

- Preheat BBQ to 475°F
- Season the steaks with salt and pepper and allow to temper to room temperature
- Place steaks on BBQ and cook for 4 minutes each side until desired doneness is reached
- Once desired doneness is reached, remove from grill and rest 5 min covered in foil
- Garnish dish with peppery watercress leaves, and serve with vegetables of choice

Chef Lee Humphries, The Sonora Room Restaurant