SPOTLIGHT RECIPE

PAN-SEARED STEAK WITH PEPPERCORN SAUCE, CREAMY MASHED POTATOES AND GRILLED ASPARAGUS

The centerpiece is a perfectly executed, thick-cut steak – seared to a crust with a blush-pink, tender interior. It's an experience of robust flavor and simple perfection. The steak is lovingly enveloped in a rich, velvety peppercorn sauce, with its creamy mashed potatoes and a complex embrace to every bite of the dish.

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INGREDIENTS

- Six 6- to 8-ounce New York strip steaks
- 4 tablespoons olive oil
- 2 teaspoons salt
- 2 tablespoons black peppercorns

Sauce
- 4 ounces butter
- 2 small shallots, finely chopped
- 5 garlic cloves, finely minced
- 2 tablespoons brined green peppercorn
- 3 sprig thyme
- 2 sprigs rosemary
- 1 cup red wine
- 2 cups beef broth

Creamy Mashed Potatoes
- 10 cups water
- 2 teaspoons salt
- 3 pounds Yukon Gold potatoes, peeled and cut into haves
- 2 tablespoons butter
- 1 cup heavy cream
- 1 teaspoon salt
- 1 teaspoon ground white pepper

Grilled Asparagus
- 1 1/2 bunch asparagus
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- Juice of 1 whole lemon
- Salt and black pepper, to taste

DIRECTIONS

Season the sirloin steak with the olive oil, salt and peppercorns.

Heat a pan over high heat. When the pan is hot, sear the steak for a few minutes on each side until a brown crust forms. For a medium-rare steak, cook 3 to 5 minutes each side. Take the steak out of the pan and let it rest for several minutes.

In the same pan, add the butter, shallots and garlic, and cook until softened.

Add the crushed green black peppercorns and cook for 2 minutes. Add the thyme and rosemary (whole).

Deglaze the pan with the red wine and cook until it's nearly evaporated.

Add the beef stock and simmer until the sauce thickens. Discard the thyme and rosemary when the sauce is done; keep hot for service.

In a pot, add the water and salt. Boil the Yukon Gold potatoes until they are fork-tender.

Drain the potatoes well and mash them with the butter and cream. Season the mashed potatoes with salt and pepper.

Heat your grill to high heat. Wash the asparagus and cut off the tough, woody ends. On a large sheet pan, season the asparagus with the olive oil and minced garlic, lemon juice, salt and pepper. Grill the asparagus for 3 to 5 minutes, remove and keep hot for service.