

Beef Tenderloin with Peppercorn Sauce

Serves 4

Prep Time: 10 min

Cook Time: 20 min

INGREDIENTS

1 c whipping cream
¼ c beef broth
¼ tsp coarsely ground pepper
1 clove garlic, minced
1 tablespoon whiskey or brandy

4 beef tenderloin steaks, cut 1 ¼ inches thick
1 tbsp Worcestershire sauce
1 tbsp coarsely ground pepper

METHOD

In a medium skillet, combine whipping cream, beef broth, ¼ tsp pepper, and garlic. Bring to a gentle boil. Reduce heat. **Stir in whiskey or brandy.** Simmer, uncovered, about 7 minutes or until the liquid is reduced to ½ cup, stirring occasionally. Keep warm.

Meanwhile, trim fat from meat. Combine worcestershire sauce and the 1 tablespoon pepper. Rub mixture evenly onto both sides of steaks. Grill on the rack of an uncovered grill directly over medium coals to desired doneness, turning once halfway through. Serve steaks with sauce.

Recipe courtesy ??