

WONDERFUL LIFE FARM'S GRILLED SIRLOIN WITH WHISKY PEPPERCORN SAUCE

For steaks:

2 sirloin steaks (at least 1" thick)
olive oil
kosher salt and freshly cracked pepper

For sauce:

1 large shallot, minced
1 T. olive oil
kosher salt
1 t. whole, black peppercorns
1 t. coarsely cracked black pepper
3/4 c. beef broth
1/4 c. whisky
1 T. melted butter
1 T. cornstarch



Remove steaks from refrigerator at least an hour before preparations.

Rinse steaks; pat dry. Brush with olive oil and sprinkle with kosher salt and freshly cracked pepper. Set aside.

To make sauce:

Heat 1 T. olive oil in a medium saucepan over medium heat. Add shallots and cook until tender, about one minute. Add salt and whole peppercorns and cracked pepper. Stir and cook for about one minute. Add beef broth and whisky; lower heat and simmer about three minutes.

Combine melted butter and cornstarch. Gradually add to simmering broth mixture, stirring to incorporate and until sauce has thickened, about 2-3 minutes. Set aside and keep warm.

Heat a 12" skillet over high heat. Place steaks in skillet and cook 5 mins. per side (for medium-rare; internal temp of 130 degrees) or 7 mins. per side (for medium-well; internal temp of 155 degrees). Remove from skillet and let rest for 5 mins.

Serve with warm peppercorn sauce spooned over steak.