



Steak Au Poivre with Mushroom Garlic

Orzo

Ingredients

- 2 ea 12oz NY Strip Steaks
- 2 tbl Whole Black Peppercorn
- 4 tbl Unsalted Butter (divided)
- 4 cup heavy cream
- 3 oz Cooking Brandy (reserve 1 tbl)
- 6 oz Orzo
- 4 oz Mushroom
- 1 oz Fresh Chopped Garlic
- 1 bunch Fresh Scallions

At Home Ingredients

- 4 tbl Olive Oil
- To taste Kosher Salt (for chicken & pasta water)

Kitchen Tools Needed

- 12" Sauté pan
- Rubber Spatula / Flat Spoon
- Chef's Knife
- Cutting Board
- Paper Towels
- Medium Pot (for boiling pasta)
- Colander
- Medium Pot (for sautéing vegetables)

Prepare to Cook

When you receive your meal prep box, remove all items and organize on the work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

Step 1. Preparing Steaks

Remove steaks from the refrigerator for at least 30 minutes prior to cooking. Sprinkle with salt on all sides. (This step is not crucial, however, salt extracts surface moisture and enhances the flavor of the meat, doing this step will provide a intensely flavorful steak with a beautiful dry crust and juicy interior.)

Step 2. Water Boiling, Mushrooms and Scallions Cut

Bring 1 qt of water to a boil with 1tbl of olive oil and 1tbl of salt. while waiting for water to boil, clean mushrooms with a towel and slice $\frac{1}{4}$ " thick. place Scallions on a clean cutting board and cut very thinly green tops all the way to white, making sure to throw away roots.

Step 3. Crust Steaks in Peppercorns

Coarsely crush the peppercorns with a mortar and pestle, the bottom of a cast iron skillet, or using a mallet and pie pan.

Step 4. Searing Steaks and Cooking Orzo.

In a medium skillet over medium heat, melt the butter and 1 tbl olive oil. As soon as the butter and oil begin to turn golden, gently place the steaks in the pan. For medium-rare cook 4-5 minutes on each side. Once done, Remove steaks to a plate, cover and set aside. Pour off excess fat but do not scrape the pan. When you start cooking the first side of your steaks. Add orzo to boiling water and stir, reduce heat to medium high and stir occasionally to avoid sticking to the bottom of the pot. When steaks are done check pasta for al dente (or preferred doneness) and drain into a colander. .

Step 5. Finishing Orzo & Making Brandy Cream Sauce

Use the same pot you cooked the orzo in, make sure it is dry and wipe with paper towel, add 2 tbl of oil and 2 tbl of butter bring pot up to medium-high heat when butter begins to bubble and is golden add mushroom and cook for 2 minutes add garlic and cook for additional 1 minute. Add cooked orzo and stir completely on low heat for 2 minutes. Set the pot to the side for plate-up. For the sauce, off of the heat, add $\frac{1}{3}$ cup Cognac to the steak pan and carefully ignite the alcohol with a long match or firestick. Gently shake the pan until the flames die. Return the pan to medium heat and add the cream. Bring the mixture to a boil and whisk until the sauce coats the back of a spoon, approximately 5 to 6 minutes. Add the teaspoon of Cognac and season, to taste, with salt. Add the steaks back to the pan.

Step 6. Plating

Spoon mushroom orzo onto plate and place steak on top, spoon cream sauce over steak and orzo and garnish with chopped scallions.