

Tenderloin Steak with Peppercorns and Brandy

Serves: 4

Total preparation time: About 25 minutes

INGREDIENTS

- 4 (5 oz.) Tenderloin Steaks
- Salt
- 16 black peppercorns, crushed
- 4 tablespoons butter
- 1 clove garlic, minced
- 4 slices bread
- 3 tablespoons brandy

DIRECTIONS

1. Dry the tenderloin steaks on paper towels and sprinkle with salt. Press the crushed peppercorns into both sides of the steaks.
2. Place 1 tablespoon of butter in a sauté pan or heavy skillet. When sizzling, add the garlic. When the garlic becomes transparent, add the steaks and brown on both sides. Remove to a heated platter and cover loosely with foil.
3. In another skillet, melt 2 tablespoons of butter until hot but not smoking and sauté the bread on both sides until brown. Remove bread to paper towels and then to a heated platter.
4. In the pan used to sauté the beef, heat 1 tablespoon of butter until hot but not smoking. Return the beef to the pan. Ladle in the brandy (do not pour directly from bottle). Tilt the pan into the flame, or ignite with a flaming match. Cook for 30 seconds after the flame dies down. To serve, place a steak on a slice of the sautéed bread, and spoon some sauce over each serving.