

# STEAK



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## *Pepper-crusted Steak with Whiskey Sauce*

### INGREDIENTS

Per person:

1 steak of choice

3-4 Tablespoons roughly cracked black  
pepper

salt

2 ounce whiskey

1 Tablespoons butter

PEAK SEASON

*Year Round*

## DIRECTIONS

- 1** Heat a sauté pan as hot as you can get it.
- 2** Season both sides of each steak with salt, then pack the black pepper on in an even layer. Some will not stick, that's okay.
- 3** Sear the steak in the hot, dry pan, making sure the peppercorns char well—this is where the pepper flavor comes through the best. Flip after a few minutes, and sear the second side. If you prefer your steaks particularly well-done, turn down the heat and continue to cook until your preferred degree of doneness — use a meat thermometer for the best results.
- 4** Remove the steak from the pan when it's cooked properly, and allow the pan to cool slightly. Add the whiskey, carefully, as it is likely to catch fire.
- 5** When it has stopped flaming, stir well, then add the cold butter and swirl to finish the sauce. Pour over the steak and serve.

*Recipe provided by  
Eastern Market Chef  
Aaron Egan*

