

Pepper Crusted New York Strips with Cognac Morel Cream Sauce

Chef Charles 2008

Serves 4

Steaks

4 - 12-16oz New York Strip Steaks (trim any fat or gristle)
4 tsp coarse crushed peppercorns (crush with bottom of heavy pan)
Kosher salt

Sauce

1 oz dried morel mushrooms
4 T unsalted butter
1/2 cup shallots finely diced
2 tsp brown sugar
14 oz low sodium beef broth
1 cup low sodium chicken broth
1/2 cup cognac or brandy
1/2 cup heavy cream
Fresh chives chopped

Place morels in glass measuring cup, pour 1 1/2 cups boiling water over mushrooms and cover with plastic wrap and then let set at least 30 min. Remove steaks from refrigerator and season both sides with Kosher salt and then sprinkle the top of each steak with 1 tsp crushed peppercorns, press firmly to adhere the peppercorns, leave the steaks out at room temperature while preparing sauce.

Drain water from morels and slice the larger mushrooms in half, reserve mushroom water. Melt 2 tablespoons butter in a 12 inch heavy bottomed sauté pan or skillet over medium heat. Add shallots and sauté till soft about 2 minute. Add brown sugar and stir for 1 minute. Add morels and sauté for 1 minute. Add beef broth, chicken broth and 2 tablespoons of reserved mushroom liquid (save remainder of liquid for soup or stock). Remove pan from stove and add cognac, return to stove and carefully ignite cognac. Turn heat to high and boil till sauce is reduced to 1 1/2 cups, place sauce aside for later use. Rinse and dry out the pan. Return the pan to stove and heat the pan with no oil over medium heat. Add the steaks peppered side up and cook for 5 minutes. Turn the steaks over and cook for another 4 minutes for medium rare. Remove steaks from pan and place on a plate covered loosely with aluminum foil. Add reduced sauce and cream to pan and scrape browned bits from the pan bottom with a wooden spoon or spatula, turn heat to medium high and cook till the sauce thickens. Remove from heat and whisk in remaining 2 tablespoons of butter and season to taste with salt. Spoon sauce over steaks and garnish with fresh chopped chives.