

BASE ESSENTIALS

Base Essentials Peppercorn Sauce

Ingredients:	Quantity	Unit	Notes
Base Essentials Beef Base	1	tsp.	
Water	1	cup	
Peppercorns (Black, Green or Pink)	3	tsp	Crushed
Cream	1/2	cup	
Cognac or Brandy	1/2	cup	
Salt & Pepper			To taste

1. Remove the steak from the pan and add the brandy or cognac over high heat
2. Bring the liquor to a boil while scraping the pan to remove the bits left by the steak for 1 minute
3. Lower heat, add water and Base Essentials Beef Base. Simmer for about 2 minutes and to reduce by half
4. Add cream and peppercorns and simmer for 1-2 minutes to thicken
5. Add salt and pepper to taste

