

## PEPPER STEAK

- 1 3½-pound sirloin steak (1½ inches thick), edges scored at 2-inch intervals
- 2 tablespoons coarsely ground pepper
- 1 teaspoon salt
- 1 tablespoon butter
- 1 tablespoon olive oil
- ½ cup dry white wine
- ¼ cup whipping cream
- ¼ cup brandy

4 servings

Rub both sides of steak with pepper. Sprinkle with salt. Melt butter with oil in heavy large skillet over high heat. Add steak and sear on both sides. Reduce heat to medium-high. Cook 6 to 7 minutes on each side for rare. Transfer steak to serving platter. Add wine to pan and bring to boil, scraping up any browned bits. Add cream and boil sauce until reduced by half. Pour brandy into pan and heat briefly; ignite with match. When flames subside, pour sauce over steak. Serve immediately.