



ChefNorway's

Pepper Sauce

<i>Servings</i>	<i>Preparation Time</i>	<i>Baking Time</i>	<i>Cooking Time</i>	<i>Oven Temperature</i>
4+ People	30 minutes	16 minutes	20 minutes	230/446 Celsius/Fahrenheit

There's no steak dinner without a strong pepper sauce. Actually you need meat to make a good pepper sauce. The tastes you get from the fried meat in the pan will bring an extra flavor to top this recipe. This sauce goes perfectly along with steak or any dark meat.

Ingredients

So to get the great taste you need to fry your steaks before starting the sauce, pour out the fat and not clean the frying pan. Then start on the recipe under. If you have already have worked with the meat, or just want to make this first it will still taste great without the flavors of the meat. So go on and make this pepper sauce.

European Measurements	US Measurements
100g butter	3.5 oz. butter
3 tbsp. olive oil	3 tbsp. olive oil
½ white onion	½ white onion
3 cloves of garlic	3 cloves of garlic
2 tbsp. pepper mix (or crushed pepper corn)	2 tbsp. pepper mix (or crushed pepper corn)
2-3 dl. water with two beef bouillons or 5 dl. beef stock.	1 - 1 ½ cup water with two beef bouillons or 2 ½ cups beef stock.
1 ½ - 2 cups heavy cream	1 ½ - 2 cups heavy cream
½ tsp. salt	½ tsp. salt
1 tomato or 4 cherry tomatoes	1 tomato or 4 cherry tomatoes

Directions

1. Add butter and olive oil to a pan.
2. Add finely chopped onions and garlic at medium heat
3. When it has been frying for 3-4 minutes add pepper mix
4. Add the beef stock and cook until it's reduced to half
5. Add salt and chopped tomatoes.
6. Add heavy cream and reduce it down to half again.
7. Add in the steaks.
8. Turn off the heat and let the steaks sit in the sauce for a couple of minutes.
9. You can strain the sauce before serving if you don't like the chunks of onions in it.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

