




## Three sauces for steaks

As cooked by Justine Drake on Just Cooking Season 1 Episode 16.

 Less than 15 minutes    **Serves:** 4

**Recipe Type:** Sauces

### Ingredients

### Method

#### For the pepper sauce

- Sauté shallot in a knob of butter.
- Add brandy and allow alcohol to cook off.
- Add wine, thyme, cream and 1 Tbsp (15ml) milled black pepper, and reduce by half. Season with salt and add green peppercorns.
- Simmer for 5 minutes and serve.

#### For the mushroom sauce

- Sauté shallot and garlic in butter, then set aside.
- Heat another knob of butter and brown mushrooms.
- Return shallots to pan.
- Add thyme, wine and thick cream.
- Simmer until reduced by half.
- Season and serve.

#### For the easy béarnaise

- Heat butter, lemon juice (or white wine vinegar), tarragon and pinch of salt in a small saucepan.
- Pour a little hot butter into egg yolks, then whisk the remaining egg mixture into butter.
- Whisk continuously to thicken.
- Stir in chives and serve.