

## Hanger Steak Au Poivre (with Green Peppercorns)

2 tablespoon butter  
4--10 ounce pieces of hanger steak  
Salt, to taste  
Pepper, to taste  
3 large shallots, chopped fine  
 $\frac{3}{4}$  cup ruby or tawny port  
1 cup homemade beef or dark chicken broth  
 $\frac{1}{2}$  cup heavy cream  
2 tablespoon green peppercorns in brine, drained and chopped coarsely.  
1 teaspoon sherry wine vinegar

Heat butter in a large pan over high heat until hot and foaming. Season the steaks with salt and pepper. Add the steaks and brown for 4 minutes per side. Reserve steaks to a warm place to rest. Add the shallots, stir and add the port. Reduce by  $\frac{2}{3}$  and add the stock. Cook down until the sauce becomes slightly syrupy and add the cream. Simmer until sauce becomes lightly syrupy again. Add the peppercorns and vinegar and season with sea salt. Pour over the steaks and serve.

Yields 4 servings

Recipe compliments of Andrew Zimmern