



## CRACKED PEPPER STEAK

### *Ingredients*

- |   |                                 |
|---|---------------------------------|
| 1 tbsp cracked black pepper                         | 1 tbsp extra-virgin olive oil   |
| 1/2 tsp dried rosemary                              | 1 tbsp brown sugar              |
| 2 beef tenderloin steaks, 1" thick<br>(4–6 oz each) | 1 tsp Dijon mustard             |
| 1 tbsp butter                                       | 1/2 cup Latah Creek Monarch Red |

### *Directions*

In a small bowl, combine the pepper and rosemary. Coat both sides of the steak with the mixture. Heat butter and oil in a skillet until hot. Add the steaks and cook over medium-high heat for 4–6 minutes, turning once. Remove the steaks (they will be quite rare at this point) from the skillet and cover to keep them warm. Add the wine, brown sugar and mustard to the skillet and bring to a boil over high heat, scraping particles from the bottom of the skillet. Add the steaks to the pan and continue cooking until internal temperature of 145 degrees is reached for medium. This happens quickly so don't overdo. Place the steaks on plates and spoon the remaining sauce on top. Serves 2.

### *Ellena's Notes*

I was just twenty when Mike and I first experienced pepper steak. We were living in Ankara, Turkey during part of Mike's enlistment in the Air Force so we had a chance to do some traveling around the area. We ate this amazing meal at a restaurant while visiting Istanbul. We enjoyed it so much we went back to the restaurant three nights in a row. The steak dinner was prepared tableside so by the end of the third night we had the ingredient list down pat. I hope you enjoy my recreated recipe. This is always a special meal for us when prepared at home.



Use gluten-free mustard.

### *Wine Pairing*

At that time we only drank Mateus Rose but today we enjoy this with our Merlot, Monarch Red, or Chardonnay.