Pepper-crusted Steak with Whiskey Sauce

Per person:
1 steak of choice
3-4 Tablespoons roughly cracked black pepper
salt
2 ounce whiskey
1 Tablespoons butter
DIRECTIONS

1. Heat a sauté pan as hot as you can get it.

2. Season both sides of each steak with salt, then pack the black pepper on in an even layer. Some will not stick, that’s okay.

3. Sear the steak in the hot, dry pan, making sure the peppercorns char well—this is where the pepper flavor comes through the best. Flip after a few minutes, and sear the second side. If you prefer your steaks particularly well-done, turn down the heat and continue to cook until your preferred degree of doneness — use a meat thermometer for the best results.

4. Remove the steak from the pan when it’s cooked properly, and allow the pan to cool slightly. Add the whiskey, carefully, as it is likely to catch fire.

5. When it has stopped flaming, stir well, then add the cold butter and swirl to finish the sauce. Pour over the steak and serve.