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Brothers



Foodie Friday

**SEARED RIB-EYE WITH
WEST AFRICAN BLACK
PEPPER SAUCE**

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Since 1968

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INGREDIENTS:

4/24oz Bone-In Rib-Eye Steaks
Veg Oil/ Olive Oil Blend
Kosher Salt
Ground Black Pepper
2 T. Unsalted Butter
2 Sliced Shallots
1 T. Dijon Mustard
1 t. Fresh Thyme
1/3 C. Brandy
1 1/2 C. Beef Stock
1 1/4 C. Whole Black
Peppercorns



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Step 1.

Soak 1/4 cup whole
black peppercorns in 1
cup of water overnight.





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Step 2.

Prepare the rib-eye by letting the steaks stand at room temperature for 1 hour.

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Step 3.

In a 2-quart saucepan, melt on a cube of butter over medium heat. Stir in the shallots, and sprinkle with salt. Cook until the shallots become translucent. Then add the mustard and thyme. Cook for another 3 minutes, then pour in the brandy to deglaze the pan. Let the sauce simmer and reduce by one quarter.





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Step 4.

Add beef stock and peppercorns then bring back to a simmer for 5 additional minutes.

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Step 5.

Remove the pot from the heat and using a stick immersion blender, blend the remaining cubes of butter until the sauce is completely smooth.



Step 6.

Preheat a large cast-iron grill pan over high heat. Rub the steaks with oil, then season with salt and pepper on both sides. When the grill pan is smoking hot, place the steaks in the pan, making sure to not overcrowd the pan. Grill the steaks, turning frequently and pressing the edges and bone into the hot pan to sear them for 12 to 15 minutes for medium-rare, or longer is desired.



Step 7.

Remove the steaks from heat and let them rest for at least 10 minutes before serving with the prepared black pepper sauce.