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## Peppercorn Sauce

**This rich and creamy peppercorn sauce is the perfect accompaniment to steak, chicken, or pork. Made with crushed peppercorns, butter, and a splash of brandy or cream, it adds a bold and luxurious touch to any dish.**

### Ingredients:

- **2 tbsp** whole black or green peppercorns (lightly crushed)
- **2 tbsp** unsalted butter
- **2 tbsp shallot**, finely minced (*or green onion*)
- **1/2 cup** brandy or cognac (optional, but adds great depth)
- **1/4 cup** beef broth (or chicken broth)
- **1/2 cup** heavy cream
- **1 tsp** Dijon mustard (optional, for extra flavor)
- **1/2 tsp** Worcestershire sauce (optional, for umami)
- **2 tbsp** fresh dill chopped
- **Salt**, to taste

### Instructions:

#### 1. Toast the Peppercorns

1. Lightly crush the **peppercorns** using a mortar and pestle or the back of a knife.
2. Heat a dry skillet over **medium heat**, then add the crushed peppercorns. Toast for **30 seconds** to release their aroma.

#### 2. Build the Sauce

3. Add **butter** to the pan and let it melt.
4. Sauté the **shallot** for **1-2 minutes** until softened and fragrant.

#### 3. Deglaze & Simmer


5. **Deglaze the pan** with **brandy or cognac** (if using). Let it bubble and reduce for **1-2 minutes**, scraping up any flavorful bits.
6. Pour in the **beef broth** and simmer for **2-3 minutes** until slightly reduced.


#### 4. Finish with Cream

7. Stir in the **heavy cream, Dijon mustard, and Worcestershire sauce**. Simmer for **2–3 minutes** until thickened.

8. Taste and **adjust seasoning** with salt if needed.

**Serving Suggestions:**

 **Best served with:** Steak, grilled chicken, pork chops, or roasted vegetables.

 **Pair with:** A bold red wine like Cabernet Sauvignon or Malbec.

This **peppercorn sauce** is creamy, flavorful, and restaurant-quality—perfect for elevating your next meal!