



It's well over 3 years since we had anything even resembling a Steak. But as we didn't manage to eat anything on Thursday by combining two days budgets we sort of got away with a real threat.

How you cook your steak is a matter of personal choice. But if you fancy having a go at your own Peppercorn Sauce on the cheap?.

Ingredients:-

Slightly cracked Peppercorns

Double Cream

Beef Stock

Shallots, Finely diced

2 cloves of Garlic, minced

Margarine

Chopped Parsley

Salt

Method:-

(1) Soften the Shallots and Garlic over a low heat in Margarine.

(2) Add the Beef Stock, simmer for about 15 minutes.

(3) Add the Peppercorns.

(4) Stir in the Cream until it thickens.

(5) Simmer for a further 10 minutes and season to taste.

(6) Add the chipped Parsley and serve.