



# Peppered Steak with Cream Sauce

Serves 4 EASY



## Ingredients

- 25 g (1 oz) butter
- 225 g (8 oz) baby onions, halved
- ½ tsp Garlic Granules
- 1 tbs Mixed Peppercorns with Spice Mill
- 4 sirloin steaks
- 1 tbs brandy
- 300 ml (½ pint) single cream
- Salt to taste

## Method

### STEP 1

Melt butter in a large frying pan and fry the onions and Garlic for 3-4 minutes until softened. Remove from the pan.

### STEP 2

Press the Mixed Peppercorns with Spice onto the steaks and fry in the pan according to taste. Transfer to a serving plate with the onions.

### STEP 3

Add the brandy to the pan and pour in the cream. Bring to the boil, stirring. Season with salt to taste and serve with chips and peas.