

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.