



AUSTRALIAN

Pub T-bone with Pepper Sauce

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	2	10 min	25 min	Grill	T-bone & porterhouse

Ingredients

- 2 T-bone steaks, about 450 g (1 lb) each and 3 cm (1¼ in) thick
- 1 tsp salt
- 1 tbsp oil

PEPPER SAUCE

- 1 tbsp butter
- 1 small onion, finely diced
- 1 clove garlic, minced
- 1 tbsp green peppercorns in brine, drained and lightly crushed

PEPPER SAUCE (CONT.)

- 60 ml (¼ cup) brandy
- 250 ml (1 cup) beef stock
- 120 ml (½ cup) cream
- 1 tsp Dijon mustard
- 1 tsp cornflour (cornstarch) mixed with 1 tbsp water

TO SERVE

- Chips (fries) and a simple side salad

Steps

1. Take the steaks out 30 minutes beforehand. Pat them dry, rub with oil and season both sides with salt.
2. For the sauce, melt the butter in a small saucepan over medium heat and cook the onion for 4 minutes until soft. Add the garlic and peppercorns and cook for 1 minute.
3. Take the pan off the heat and add the brandy, then return to the heat and boil for 1 minute until almost gone. Add the stock and simmer for 8–10 minutes until reduced by half.
4. Stir in the cream and mustard and simmer for 3 minutes. Whisk in the cornflour slurry and simmer 1 minute more until the sauce coats a spoon. Keep warm over very low heat.
5. Heat a barbecue plate or grill to high. Cook the steaks for 4–5 minutes per side until well browned, or to 52–54°C (125–130°F) in the centre for medium-rare.
6. Rest the steaks for 5 minutes on a warm plate. The juices that run out can go into the sauce.
7. Serve the steaks with chips and salad and the pepper sauce poured over or on the side.

Notes

- **Peppercorns:** brined green peppercorns are mild; use 2 tsp coarsely cracked black pepper for a sharper sauce.
- **Pan option:** a heavy skillet over medium-high heat gives a good crust if the barbecue is out of action.
- **Make ahead:** the sauce reheats well, so make it first and cook the steak just before sitting down.
- **Chef's touch:** whisk a knob of cold butter into the finished sauce off the heat for gloss and a silkier body.