

Steak au Poivre ... easier than you think!

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ENTERTAINING®

THE *Dish*

February 16, 2022





Watch Ed in action! Check out the [video](#) on Instagram!

Dear Friends,

As promised, this week's newsletter gives you Ed's go-to Steak au Poivre recipe. Yes, that's right! This is the recipe Ed has used for years when he wants to make a special occasion dinner for us.

You could double this if hosting another couple. I probably wouldn't recommend it if hosting a larger group. Add simple sides such as asparagus, salad, rice, roast potatoes; any of these will work.

While *Effortless Entertaining* inspires and equips you to entertain in your home easily and graciously, it is also about creating quiet evenings at home with the people you love the most. Meaningful time for Ed and me is important, whether we are enjoying his Steak au Poivre or Beer Can Chicken. Setting a lovely table says the time we've set aside matters. It's special. It can also be ... yes, you know it ... *effortless!*

From our home to yours,

Dee Dee

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Steak au Poivre

Serves 2

Adapted from *Steak Lovers Cookbook*

INGREDIENTS

- 2 – 1¼" thick Tenderloin
or New York Strip steaks
- 1½ – 2 tbsp whole black peppercorns,
cracked
- 1 tbsp unsalted butter
- 2 tbsp olive oil
- Salt to taste
- 2 tbsp cognac
- ½ cup heavy whipping cream



[Printer-Friendly Recipe](#)

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“Thanks, DeeDee! Always enjoy your blog and have enjoyed so many of your recipes!”

ANN

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DeeDee Dalrymple

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