

# Green Peppercorn Sauce



<https://youtu.be/EMZk79fpCeY>

Makes about 1 cup (250ml)

This green peppercorn sauce is rich, creamy, bold, and packed with steakhouse flavor. Made with green peppercorns, cognac, cream, and demi-glace or espagnole sauce, this luxurious pan sauce transforms any steak dinner into a restaurant-quality meal.

Perfect for ribeye, filet mignon, sirloin, fries, or roasted potatoes, this sauce comes together quickly while delivering deep, elegant flavor.

## Ingredients

2 tbsp (28 g) unsalted butter

2 tbsp (35 g) green peppercorns

3 tbsp (45 ml) Cognac

3/4 cup (187 ml) Espagnole sauce or demi-glace

3/4 cup (187 ml) heavy cream

Salt and black pepper to taste

## Prep Work

Cook the steaks first and set them aside in a warm place before beginning the sauce.

Leave the browned bits in the skillet after cooking the steak—this adds major flavor to the sauce.

Measure all ingredients ahead of time since the sauce comes together quickly once started.  
Be extremely careful if flambéing the cognac.

### **To Make the Sauce**

Place the steak skillet over medium heat and add 1 tablespoon of the butter. Use a spoon or spatula to scrape the browned bits from the bottom of the pan into the butter.

Add the green peppercorns and stir them into the butter for about 30 seconds to begin releasing their flavor.

Turn off the heat. Take the pan off the burner and carefully add the cognac to the pan. Using caution (nothing above or around the pan), ignite the cognac to flambé the sauce. Allow the flame to burn out completely before returning the pan to the heat.

Place the skillet back over medium heat and reduce the liquid until nearly gone.

Pour in the espagnole sauce or demi-glace and bring to a gentle simmer. Cook for 1–2 minutes, stirring occasionally.

Add the heavy cream and stir until fully combined. Continue simmering over medium heat until the sauce reduces by about half or reaches your desired thickness. As the sauce cooks, lightly crush some of the peppercorns with a spoon to release more flavor into the sauce. Once the sauce coats the back of a spoon, remove it from the heat.

Stir in the remaining butter until smooth and glossy.

Taste and adjust seasoning with salt and black pepper if needed.

### **To Serve**

Spoon the sauce over steak, filet mignon, ribeye, sirloin, or pork chops.

Also excellent served with fries, roasted potatoes, or grilled vegetables.

Serve immediately while hot and creamy.

### **Tips & Substitutions**

Green peppercorns have a milder, less sharp flavor than black peppercorns, making them ideal for creamy sauces.

If cognac is unavailable, brandy may be substituted.

Demi-glace creates the richest flavor, but espagnole sauce works beautifully as well.

Do not boil the cream aggressively or the sauce may separate.

If the sauce becomes too thick, loosen it with a splash of cream or beef stock.

Crushing a few peppercorns while simmering helps intensify the pepper flavor throughout the sauce.