

PEPPER SAUCE

- 2 tbsps. butter
- 2 tbsps. lemon juice
- 1/3 cup beef stock
- 55gm tin Green Peppercorns, drained
- 3 egg yolks
- ½ cup thickened cream
- 3 tbsps. sour cream
- 2 tbsps. Brandy
- 1 tbsps. French or Dijon mustard



Put butter, lemon juice and peppercorns in saucepan, stir over low heat until butter has melted. Remove from heat.

Combine egg yolks, cream, sour cream, brandy and mustard.

Stir into butter mixture.

Whisk over low heat until sauce thickens slightly, but do not allow to boil. Season with salt and pepper if desired.

This sauce may be made well before the meal, covered with foil and kept warm in the oven.

DIANNE SAUCE

- 1 tsp. minced garlic
- ¼ cup Brandy
- ¼ cup tomato paste
- ¼ cup beef stock
- 1 tbsps. Worcestershire sauce
- 2 tbsps. Sour cream



Mix all ingredients together and add to pan juices after cooking steaks. Bring to the boil. Serve with steaks.

MUSHROOM SAUCE

2 tblsps. butter
1 large onion, diced
2 rashers bacon, diced
300gm mushrooms, sliced
2 tblsp. flour
1 ½ cups beef stock
½ cup red wine



Fry onion in butter till soft.

Add bacon and mushrooms, fry till soft.

Add flour and cook, stirring for 1 minute.

Add stock and wine, stir until sauce thickens. Cover and simmer gently for 10 minutes.

Season to taste with salt and pepper if liked.