



JERNEJ KITCHEN

REVERSE SEAR RIBEYE STEAK WITH PEPPERCORN SAUCE

Reverse Sear Ribeye Steak with Peppercorn Sauce is the perfect recipe for special occasions. Juicy, melt in your mouth steak with creamy peppercorn sauce.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

STEAK

450 g (1 pound) ribeye steak, about 3.5 cm (1 1/2 inch) thick and boneless

1 tbsp canola oil

2 tbsp butter

2 crushed cloves of garlic

PEPPERCORN SAUCE

1 tbsp butter

1 shallot

1/2 tsp coarsely ground black pepper

80 ml (1/3 cup) Madeira wine or white Port or Brandy

1 tsp dijon mustard

120 ml (1/2 cup) beef stock or water

120 ml (1/2 cup) heavy cream

1 tbsp green peppercorns (packed in brine)

1/2 tsp lemon juice

TOOLS AND EQUIPMENT

paper towels

wire rack

BAKE THE STEAK IN THE OVEN

Preheat the oven to 125 °C / 260 °F (don't use the fan settings). Pat dry the steak on both sides using paper towels. Season with salt and pepper on both sides. Place a wire rack over a baking sheet and place the steak on the wire rack. Place in the preheated oven on the middle rack and bake for 22 - 26 minutes (for medium).

TIP

[If possible, use coarsely ground black pepper.](#)

[For other doneness times and internal steak temperature see the blog post above.](#)

REVERSE SEAR RIBEYE STEAK

Remove the steak from the oven. Place a cast iron or heavy bottom non-stick pan over high heat. When the pan is smoking hot, add the oil. Transfer the steak to the pan and press it down using a spatula or kitchen tongs. Sear for about 30 - 60 seconds, then turn the steak around and continue to cook for 30 seconds. Add the butter and crushed garlic. Cook for another minute. Use a spoon to pick up butter and pour it over the steak about three to four times. Transfer the steak to a clean wire rack. Pour the remaining juices over the steak and set aside to rest for about 5 - 8 minutes.

TIP

[We like to use a phone timer to track the time and to prevent the steak from overcooking.](#)

[If you decide to transfer the seared steak to a plate, then don't pour the juices from searing over the steak.](#)

Sponsored

baking sheet
cast iron or heavy bottom non-
stick pan
spatula or kitchen tongs
thermometer

MAKE THE GREEN PEPPERCORN SAUCE

Make the green peppercorn sauce in the same pan. Add the butter to the pan. When it melts, add the diced shallot and coarsely ground black pepper and cook for 2 - 3 minutes over low heat. Increase the heat, add the Madeira, Port, or Brandy and cook until only a third of the mixture is left, for about 1 - 2 minutes. Reduce the heat, add the dijon mustard, stock, and heavy cream. Simmer for 3 - 4 minutes or until the sauce is thick and covers the back of the spoon. Remove from the heat, season with salt to taste, and stir in the green peppercorns.

SERVE

For serving, slice the steak, divide it among plates, and pour the creamy green peppercorn sauce over the steaks. Serve with your favorite side.