

New York Sirloin Strip Roast with Three-Peppercorn Sauce

Amount	Measure	Ingredient - Preparation Method
4	pounds	center cut boneless new york sirloin strip roast
		kosher salt and freshly ground black pepper
1/2	tablespoon	unsalted butter
2	tablespoons	coarsely cracked three peppercorn mix
1	tablespoon	shallot - finely chopped
1	clove	garlic - finely chopped
1/4	cup	cognac
1 1/2	cups	reconstituted store bought demi-glaze
1	cup	heavy cream

Let roast rest at room temperature for 30-60 minutes.

Preheat oven to 400.

Season roast all over with salt and pepper and transfer to a roasting pan. Roast for 45-55 minutes for medium rare. Remove from oven and let rest on the cutting board for 10 to 15 minutes before slicing.

In a small saucepan, melt the butter over medium heat. Add the peppercorns, shallot, and garlic and cook for about 2 minutes or until shallot softens.

Stir cognac into sauce and simmer for about 2 minutes or until nearly all the liquid evaporates.

Add the demi-glaze and cream, bring to a simmer, and cook for 15 to 20 minutes or until the sauce reduces to about 1 cup. Season with salt and pepper.

Slice roast into thin slices and serve with the sauce on the side.

Yield: "4"