



## NEW YORK STRIP STEAK

### Bistro Steak

Prep Time: 10 minutes  
Cook Time: 15 minutes  
Total Time: 25 minutes  
Servings: 3-4

### INGREDIENTS

1-2 pounds Grass Run Farms® New York strip steak  
1 teaspoon pepper  
1 teaspoon salt

For the sauce:  
3-4 tablespoons freshly ground pepper  
1/4 cup olive oil  
1/3 cup cognac  
1 cup heavy cream  
Demi-glacé (use to taste)

### PREPARATION

1. Preheat oven to 400 degrees Fahrenheit and cook for approximately 7 minutes for medium doneness.
2. While the steak is cooking, start on the sauce. Heat a saucepan to medium-high heat. Place pepper and oil in the pan and “toast” the pepper for a few minutes.
3. Slowly start adding in your cognac. Be careful, as flames may start to develop. As the alcohol burns off, keep the liquid moving.
4. Once the alcohol has burned off, add in the heavy cream and demi-glacé to your tasting. Let simmer on low heat for a few minutes, then remove from heat.
5. After the steaks are done, either in the water bath or oven, take them out, season with salt and pepper, and sear them for a few minutes on both sides, either on a grill or pan. Let rest for at least 5 minutes.
6. Slice steak and serve with the sauce and a side of your choice.

*Recipe Courtesy of Chef Cory Bahr for Grass Run Farms*  
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