



PORTOBELLO STEAKS AU POIVRE

Pair with Cabernet Sauvignon

INGREDIENTS

- 4 large portobello mushrooms (4 to 5 ounces each)
- 1 large shallot
- 4 cloves garlic
- 6 tablespoons (3/4 stick) unsalted butter, divided
- 1 heaping tablespoon whole peppercorn blend, or 1 teaspoon each whole black, red/pink, white, and green peppercorns
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 cup plus 2 tablespoons vegetable or canola oil, divided
- 5 sprigs fresh thyme
- 1 teaspoon kosher salt, divided
- 1/4 cup Cognac
- 1/2 cup low-sodium vegetable broth
- 1/2 cup heavy cream

DIRECTIONS

1. Gently scrape the stems and gills from 4 large portobello mushrooms with a spoon and discard. Mince 1 large shallot (about 1/3 cup). Smash 4 peeled garlic cloves with the flat part of a chef's knife. Cut 6 tablespoons unsalted butter into 6 pieces.
2. Coarsely crush 1 heaping tablespoon whole peppercorns blend (or 1 teaspoon each whole black, red/pink, white, and green peppercorns) with a mortar and pestle, or by placing the peppercorns in a clean kitchen towel or plastic bag and crush them with a meat tenderizer or heavy skillet. Place in a small bowl and add 1 teaspoon garlic powder, 1 teaspoon onion powder, and 1/4 cup of the vegetable oil. Stir to combine.
3. Heat the remaining 2 tablespoons vegetable oil in a large cast iron skillet or heavy-bottomed frying pan (at least 12 inches in diameter) over medium-high heat until hot but not smoking. Meanwhile, use a spoon or your hands to rub the spice paste on the gill side of the mushrooms.
4. Add the mushrooms to the skillet gill-side up. Cook, pressing the mushrooms down gently with a flat spatula to ensure maximum contact with the pan but being careful not to crack the mushrooms, until the bottoms are golden-brown, 4 to 5 minutes. Flip the mushrooms and cook for 2 minutes more.
5. Reduce the heat to medium-low. Flip the mushrooms again. Add the garlic, 4 pieces of the unsalted butter, and 5 fresh thyme sprigs. After the butter melts, tilt the pan towards you and use a spoon to baste the mushrooms with the butter until fully coated and the mushrooms are tender and golden-brown, about 2 minutes. Season the mushrooms with 1/2 teaspoon of the kosher salt.
6. Transfer the mushrooms with tongs to a clean cutting board and tent with aluminum foil to keep warm. If there are any burnt peppercorns in the pan, remove them with a spoon and discard.
7. Add the remaining 2 tablespoons unsalted butter and shallot to the pan. Sauté over medium-low heat, stirring often, until the shallot is translucent, about 2 minutes. Remove the pan from the heat.
8. Carefully pour in 1/4 cup Cognac and scrape up any browned bits from the bottom of the pan with a wooden spoon. Return the pan to medium-low heat and cook until the alcohol is mostly cooked off, about 1 minute. Add 1/2 cup low-sodium vegetable broth and bring to a simmer. Cook until the broth is reduced slightly, about 3 minutes.
9. Add 1/2 cup heavy cream and the remaining 1/2 teaspoon kosher salt and whisk to combine. Bring to a simmer and cook until the sauce is thick enough to coat the back of a spoon, 4 to 8 minutes. Discard the thyme stems. Meanwhile, thickly slice the mushrooms. Arrange on a plate and top with the sauce, or return them to the sauce in the pan and serve from the pan.

NOTES

Source: TheKitchn.com

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