

Hey, Food Fans!

I know it's early, but I've already started to think about what I'm going to do on Valentines Day. It can be a busy, hectic day with a lot going on, especially if you're working all day too. Skip the restaurant and make something tasty, impressive and easy with some amount of preparation that can be done ahead. How about

Rib-Eye Steak Au Poivre

This main dish makes two steaks and only takes about 20 minutes, all told.

For this recipe you'll need:

- 2 tablespoons black peppercorns, coarsely crushed
- 1 tablespoon minced garlic
- 2 teaspoons ground cumin
- 2 tablespoons extra-virgin olive oil
- 2 rib-eye steaks, cut 1 3/4 inches thick
- Sea salt
- 1/4 cup dry red wine
- 1 tablespoon grainy mustard
- 1 teaspoon brined green peppercorns, drained
- 1 teaspoon capers in 1 teaspoon of their brine
- 1 tablespoon unsalted butter
- 1 teaspoon chopped parsley

First off, mix together your black pepper, garlic, cumin and a tablespoon of olive oil in a small bowl.

This paste can be made in advance, and refrigerated. Just make sure that it comes back up to room temperature before using it.

Once you're ready to start cooking, rub the steaks with this paste on all sides. Make sure that your steaks have had time to reach room temperature too.

Heat a large skillet, ideally cast iron or stainless steel, over medium-high heat with the remaining tablespoon of olive oil.

Once the oil starts to shimmer, add in the steaks. Cook them on each side for 4 minutes. Don't forget to sear the edges too!

Move the steaks to a plate and cover with foil. You can toss any liquid left in the pan.

In the same pan, add your wine, drop the heat to low and simmer for 2 minutes until it becomes syrupy.

Remove the skillet from the heat and add in your mustard, green peppercorns, capers and butter and stir until the butter has melted.

Return the steaks and coat them in the sauce.

Serve hot with a sprinkle of parsley and a glass of red wine.

Happy eating!