

How to Make the Best Brandy Peppercorn Sauce at Home

This sauce is quick and easy to make, requiring only a few simple ingredients.



TIME
20 min

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INGREDIENTS

- 4 tablespoons butter
- 1 shallot, finely chopped
- 1/4 cup brandy
- 1 cup beef broth
- 1/2 cup heavy cream
- 2 tablespoons whole peppercorns, crushed
- Salt, to taste

DIRECTIONS

1. In a saucepan, melt the butter over medium heat.
2. Add the chopped shallot and cook until softened, about 2-3 minutes.
3. Stir in the brandy and let it cook for 1-2 minutes to burn off the alcohol.
4. Add the beef broth and bring the mixture to a simmer.
5. Stir in the heavy cream and crushed peppercorns.
6. Let the sauce simmer for 5-7 minutes, stirring occasionally, until it thickens to your desired consistency.
7. Taste and add salt if needed.
8. Remove from heat and serve immediately over your choice of meat.
9. Pro tip: For a smoother sauce, strain it through a fine-mesh sieve before serving.

TIPS FOR SUCCESS

For a more intense peppercorn flavor, toast the peppercorns in a dry pan for a few minutes before crushing them.

If you prefer a thicker sauce, you can add a cornstarch slurry (1 tablespoon cornstarch mixed with 1 tablespoon water) to the sauce and let it simmer for an additional 2-3 minutes.

This sauce can also be made with cognac or whiskey instead of brandy for a different flavor profile.

If you don't have whole peppercorns, you can use ground pepper, but the texture and flavor may be slightly different.

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Original recipe: <https://chefmaniac.com/how-to-make-the-best-brandy-peppercorn-sauce-at-home/>