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# Peppercorn Ribeye Steak

Yield: 4 Servings

## Ingredients

3 lb bone-in ribeye steak  
1/2 cup olive oil  
2 Tbsp peppercorns (whole, crushed or freshly ground pepper)  
2 Tbsp Hawaiian salt  
2 Tbsp Italian parsley (chopped)  
2 Tbsp rosemary (chopped)  
2 Tbsp thyme (chopped)  
2 Tbsp shallots (minced)  
1 lemon (juice & zest)  
3 Tbsp tarragon (chopped)  
1 cup red wine vinegar  
6 egg yolks  
salt  
pepper  
1 lb butter (clarified)  
Tabasco sauce  
Worcestershire sauce

Cooking Time: 30 min

## Instructions

Before cooking the steak, it's important to let it rest at room temperature for at least 20 minutes. Brush steak with oil and rub with crushed peppercorns, Hawaiian salt, parsley, rosemary and thyme.

To clarify the butter for the béarnaise sauce, place it into a small, heavy-based saucepan over low heat. When the butter starts to foam, remove the pan from the heat and leave it to stand for a few minutes, allowing the white solids to sink to the bottom of the pan. Set aside.

In a separate pan, add the shallots, lemon juice and zest, tarragon, and red wine vinegar. Heat gently over medium heat and reduce sauce by more than half (pot should be almost dry); strain and set aside until completely cooled.

Lightly beat the egg yolks into a mixing bowl, then stir them into the cooled vinegar mixture. Pour the egg/vinegar mixture back into the mixing bowl and whisk until the sauce has thickened enough to coat the back of a spoon and has increased in volume.

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Season with salt and pepper. Slowly whisk in the clarified butter. Eggs and butter will slowly turn into a custard consistency. Season with tabasco and worcestershire sauces to taste, add more lemon juice, salt and pepper if needed. Pour into a bowl or gravy boat.

With grill or pan on medium heat, cook the steak for about 10 minutes on each side; after cooking, rest the steak for 10 to 15 minutes before cutting, to seal in the moisture and ensure it is tender and juicy. Keep warm until ready to eat.

Cut the steak and enjoy with béarnaise sauce.

**Recipe brought to you by:**

Chef Maka Kwon

**Source:**

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