

# Classic Steak Au Poivre Sauce

Yield: 2 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-au-poivre-sauce-recipe>

## Ingredients:

- 2 tablespoons black peppercorns whole
- 3/4 cup red wine good
- 3/4 cup double cream
- 1 tablespoon cognac
- salt to taste

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 145 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 24 grams
8. Sodium: 430 milligrams
9. Sugar: 1 grams

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