

Au Poivre Sauce

With Ausable Brewing's Autumn Session Porter

This is an easy sauce to make for beef, salmon, chicken, duck, turkey or goose. The Autumn Session porter brings an earthy richness to the sauce.



2 tablespoons coarsely ground black pepper
2 tablespoons butter
2 shallots, peeled and chopped
1 1/4 cups beef stock
2 tablespoons Ausable Brewing Autumn Session Porter
1/2 cup heavy cream

1. Place a sauce pan over medium heat and add the butter. Stir in the shallots and cook for several minutes, until they are well colored and soft. Add the stock. Bring to a heavy simmer.
2. When the sauce is simmering, add the beer and cook for an additional 5 minutes or until half the liquid is reduced. Add in the cream and simmer for another minute or 2
3. To serve spoon the sauce over the steak or meat of choice.