

## Peppercorn Sauce

1 tablespoon olive oil  
1 tablespoon black peppercorns, drenched in cold water  
Salt and pepper  
for topping  
1/4 cup minced shallots  
1/2 cup red wine  
1/2 cup heavy cream  
1/2 cup chicken stock  
2 tablespoons Butter

Add 1 tablespoon of olive oil to the skillet, and add the shallots . Cook, stirring, until soft, 1 minute. Stir in the peppercorns and simmer for another 3 minutes Add the red wine and simmer until reduced to 3 tablespoons, about 4 minutes. Add the chicken stock and bring to boil then simmer until reduced by 1/3. Add the heavy cream, bring to a boil, and cook until reduced by half, about 4 minutes. Reduce the heat to medium and add the butter whisking to incorporate.