

# Barbecue chop with creamy black pepper sauce

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## Consejo del chef

This black pepper sauce is very easy and perfect for many other meat, poultry or vegetables recipes.

## Raciones para 1

For the sauce:

**60 gr** Butter

**5 gr** Black peppercorns

**40 gr** Cognac

**200 ml** Meat stock

**200 ml** Cream

For the chop:

**1** Chop (meat)

Extra virgin olive oil

Salt

- 1** For the sauce, melt the butter in a skillet over the side burner. Add the peppercorns and cook for a few minutes without burning the butter. Pour in the cream after the cognac has been reduced.
- 2** Cook until the sauce is thick enough. If needed, add cornstarch and dissolve it in water to thicken.
- 3** Meanwhile, grill the chop. Wait until it comes to room temperature and brush thoroughly with olive oil to prevent sticking.
- 4** Cook for 4 minutes on each side on the lower racks of the grill over high heat from the barbecue and let it rest for 5 more minutes.
- 5** Season with salt flakes and serve with pepper sauce to taste.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/chuleta-a-la-barbacoa-con-salsa-de-pimienta-negra/>

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