

# Mako Shark Au Poivre

## Ingredients

2 Shark Steaks  
2-3 tbsp crushed Peppercorns  
1 tbsp Unsalted Butter  
1 tbsp Vegetable Oil  
2 tbsp Cognac or Brandy  
Kosher salt

## Directions

Pat shark steaks dry and coat both sides with peppercorn mixture.

In a skillet, heat butter and oil over moderate heat and cook steaks for 5-6 minutes per side, depending on desired level of doneness. Season steaks with salt and transfer to plates. Keep warm.

Pour off excess fat from skillet and add brandy or cognac. Boil mixture, scraping up browned bits, until sauce thickens and coats back of spoon, about 1 minute. Spoon the sauce over the steaks.

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