



Sauces to accompany your delicious Millers Steaks

Roasted Shallot and Garlic Sauce

INGREDIENTS

250g shallots unpeeled
1 whole garlic bulb unpeeled
1 tablespoon vegetable oil
1 teaspoon balsamic vinegar
1 tablespoon chopped parsley (flat leaf is best)
Pinch salt and freshly ground black pepper

METHOD

1. Pre Heat the oven to 200°C.
2. Cut the roots off the shallots, leave them in their skins and place in a small roasting pan. Add the unpeeled garlic to the pan and drizzle with a little of the vegetable oil. Cover with foil and roast for 40-50 minutes until very soft.
3. Remove from oven.
4. When they are cool enough to handle, slip them from their skins and place in a small bowl. Dress with the remaining oil and balsamic vinegar. Mix in the parsley and season to taste.
5. Cook your delicious Millers steaks to your liking and serve with the shallots and garlic sauce and sides of your choice.

Peppercorn Sauce

INGREDIENTS

2 tablespoons coarsely ground black peppercorns
Salt and pepper to taste
1 tablespoon butter
½ tablespoon olive oil
3 tablespoons beef stock
125ml double cream

METHOD

1. Place the ground peppercorns in a bowl. Coat both sides of your Millers steaks with the peppercorns.
2. In a large frying pan melt the butter and olive oil until the foam disperses.
3. Add steaks and cook to your liking.
4. Remove steaks from the pan and set aside.
5. Using a whisk stir in the stock, scraping up the brown flavoury bits from the base of the pan. Whisk in the double cream and simmer until the sauce is reduced and thickened.
6. Plate up steaks, pour over sauce and enjoy.

Marsala Sauce

INGREDIENTS

1-2 garlic cloves crushed
75ml marsala wine (or dark sherry)
75ml chicken stock
25g butter
Pinch dried rosemary

METHOD

1. In a hot frying pan add 1/3 of the butter to melt.
2. Quickly sauté the garlic for 1-2 minutes being careful not to burn. Remove from the heat and turn down to low. Add marsala and chicken stock.
3. Bring back to the boil and reduce down for approx 3-4 minutes.
4. Remove pan from the heat and whisk in the remaining butter and rosemary.
5. Serve over your delicious Millers steaks.

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