



Pepper Seared Steak with Fresh Tomato-Balsamic Pan Sauce

serves 4

for the steaks:

4 New York steaks
olive oil
1 tbl salt
1/4 cup ground black pepper
2 tbl butter

for the sauce:

2 shallots, sliced into half-rings
2 cups halved baby tomatoes
1/4 cup balsamic vinegar
1 tbl sugar
salt and pepper

*** Preparation ****

For the steaks:

Heat a large stainless skillet over high heat. Heat oven to 400 degrees.

Pat the steaks dry and rub them with olive oil. Season the steaks with the salt and the pepper -- they should be coated well with pepper -- press it in to make it stick.

Add olive oil to the pan to lightly coat the bottom. Add the steaks and sear on both sides until a nice crust forms. Add the butter to the pan while the steaks are cooking. Once the steaks are well-seared on both sides, place into the oven and bake for 10 minutes. Remove from the oven and let rest 10 minutes before slicing to serve.

For the sauce:

While the steak is in the oven, keep the skillet over medium-high heat. Add the shallots and cook for a couple minutes. Add the tomatoes, balsamic and sugar. Cook for a couple minutes until tomatoes are slightly soft. Remove from heat and season with salt and pepper.

Serve the steak sliced, topped with the sauce.



Tequila-Chili-Lime Grilled Skirt Steak Salad

serves 4 (as an entree)

for the steak:

1 orange, cut into slices (leave skins on!)
1/4 cup tequila
4 garlic cloves
cilantro stems, from one bunch
1 tbl honey
2 tbl chili powder
olive oil, as needed
2 tsp salt
1 tsp red chili flakes
1 1/2 lbs skirt steak

for the salad:

12 oz. baby spinach leaves
2 cup halved baby tomatoes
1/2 cup sliced scallions
1/2 cup cilantro leaves
3 cobs fresh corn , kernels cut off the cobs
2-3 limes

***** Preparation ******

For the steak:

Heat a grill pan over high heat.

In a blender, combine all of the marinade ingredients and blend until smooth, adding olive oil as needed. Set aside 1/4 cup of the marinade and pour the rest over the steak and let sit at room temperature for 20 minutes.

Remove the steak from the marinade, shaking off excess and grill over high heat on both sides until well-marked. Remove from the grill and set aside to rest for 10 minutes.

For the salad

In a large bowl, toss together the spinach, tomatoes, scallions, cilantro and fresh corn. Chop the steak add to the salad.

In a small bowl, whisk together the 1/4 cup reserved marinade with the juice of 2 limes and a little olive oil to thin it out. Toss the salad with this mixture. Taste the tossed salad and season with salt and pepper as needed.

Beer-Braised Beef Sliders with Chipotle-Molasses Ketchup and Quick-Pickled Onions

makes 12 sliders

for the beef:

1 1/2 lbs boneless beef short ribs, cut into 2-inch pieces
salt and pepper
flour, as needed
olive oil
10 garlic cloves
1 onion, cut into large pieces
2 tbl tomato paste
2 tbl dry mustard
1 btl dark beer
beef stock, as needed

for the sandwiches:

1 cup ketchup
1 tbl chopped chipotle chilies
1 garlic clove, grated
1 large red onion, very thinly sliced
1/4 cup white vinegar
1 tsp salt
12 small wheat or white rolls

***** Preparation ******

For the beef:

Heat a large pot over high heat. Season the beef very well with salt and pepper. Dredge the meat with flour. Add a thin coat of olive oil to the bottom of the pan. Add the beef and cook on all sides until browned. Add the garlic, onion, tomato paste and dry mustard. Stir and cook for a minute. Add the beer and scrape up the bits from the bottom of the pan. Add enough stock to just barely cover the beef. Cover the pot and simmer for 40 minutes or until very tender.

For the sliders:

In a small bowl, stir together the ketchup, chipotle and grated garlic.

In another small bowl, stir together the onions, vinegar and salt. Let sit at room temperature for 30 minutes.

When the beef is tender, shred with two forks. Make sandwiches with the rolls, some of the meat, ketchup and onions. Serve immediately!



Hasselback Potatoes with Chives and Grated Parmesan

serves 6-8

3 lbs baby red or gold potatoes

olive oil, as needed

salt and pepper, as needed

1/4 cup finely chopped chives

1 small block block parmeasan cheese

*** Preparation ****

Preheat oven to 450 degrees.

Cut each a series of slits into each potato -- only cut most of the way into the potato, leaving it held together on once side. (HINT: These potatoes will open up like fans when they roast.)

Rinse the potatoes under cold water and pat dry. Toss generously with olive oil, salt and pepper and spread out onto a baking sheet. Roast until tender and golden -- about 20 minutes.

Remove from oven and toss with chives and top with grated Parmesan cheese.

Serve warm.