

Grilled Flank Steak *serves 4-6*

3-5lb. Flank Steak

Salt, Pepper, Garlic Powder, Onion Powder

Salt and pepper both sides of the flank streak. Return to the refrigerator for at least 1 hour. Cook on a cast iron griddle or grill over medium high heat, rotating once. Brown on the first side and flip. Rotate again. Total cook time should be around 10 minutes for medium rare Remove from heat and allow to rest for at least 10 minutes. Cut on the bias then cover with the brown butter and garlic sauce. Enjoy!

Brown Butter with Garlic

Melt one stick of butter over low heat. Add 6 cloves of garlic (sliced). Cook very slowly until the butter and garlic turns a golden brown. Add 1/2 cup chopped Italian parsley.

Scalloped Potatoes

3 lbs. Medium Red Potatoes (peeled and sliced 1/4" thick)

1 cup half and half, 1/4 cup Wondra flour

1 cup cheddar cheese, 1 cup Gruyere cheese

2 medium shallots (chopped), 1/2 stick butter

Cook the potatoes over medium heat in an 8-quart pot with 1 tbsp. salt until tender. Drain potatoes and add to a 9x13 baking dish. In another large pan, melt the butter and lightly brown the shallots. Add half and half and Wondra flour. Stir over medium heat until thickened. Pour over potatoes and top with both cheeses. Cook in a 350° oven for 35-40 minutes.

Brussels Sprouts *serves 6-8*

1 pound of Brussels Sprouts (halved)

1 medium Vidalia onion (sliced)

Salt and Pepper

8 slices of bacon (cut in 1" squares)

3 tbsp. butter

In a large skillet, melt butter and cook garlic for 2-3 minutes over medium heat.

Add the Brussels Sprouts and stir to coat. Add onions and cook for 3 more minutes. Add 1/2 tsp salt and 1/4 tsp pepper. Par cook the bacon in a small skillet for about 3-5 minutes then add to the Brussels Sprouts and stir. Cook in a 350° oven for 30-40 minutes. (Should just start turning brown.)