

## **NY Strip Sandwich**

2 12-14oz. NY Strip Steak (trimmed)

Dijon Mustard

Kosher Salt, Fresh Cracked Pepper

Olive Oil

2-4 Garlic Cloves

1 Medium Yellow Onion (caramelized)

6 large pieces of French Bread

1/2 cup baby Arugula

8 oz. Sour Cream

2 tbsp. Prepared Horseradish

1/2 tsp Seasoning Salt

Red Wine Vinegar

Bring steak to room temperature.

Caramelize your onion with salt and sugar.

Using a brush, coat your bread slices with olive oil and add a pinch of kosher salt.

Cook in a 300° oven until lightly brown and firm.

Remove and rub garlic over the surface.

Mix sour cream, horseradish, seasoning salt, and vinegar and refrigerate.

Rub the steaks with Dijon mustard and then coat with Salt and pepper. Heat a cast iron skillet or griddle to medium high. Cook to medium rare (about 4-5 minutes per side). Let your steak rest for 10 minutes. Slice steaks in strips. Add onions to your bread slices, then add the steak and top with arugula. Finish with your horseradish sauce!

## **Perfect Fillet Mignon**

2 10-12oz. Fillets

8 Strips of cold slab bacon

1 tsp sugar

1 tbsp. salt

1 tsp pepper  
3 sprigs fresh thyme  
1/2 stick of salted butter

Bring fillets to room temperature.

Cut the bacon in half and weave into a lattice bed to cook your steaks on.  
Transfer the bacon to a raised cooking surface over a cookie sheet.

Melt your butter over very low heat and add the thyme sprigs.

Let cook for 10-15 minutes.

Mix sugar, salt and pepper and coat both fillets. Put the fillets on the bacon and cook at 200° for 50-70 minutes until the internal temperature reaches 120°. Remove from your oven and let rest for at least 15 minutes. Put the bacon back in the oven and continue cooking until lightly brown. Transfer to a hot cast-iron surface and cook until brown. (1-3 minutes per side). Drizzle the thyme butter mixture over the fillets before serving on your bed of bacon.

## **Sweet and Sour Rib-Eye**

2 12-16oz Rib-Eye's  
1 tsp sugar  
1 tbsp. salt  
1 tsp pepper  
8 oz. Portabella Mushrooms  
1 tbsp. Soy Sauce  
1tsp Sesame Oil  
1 tsp Rice Wine Vinegar  
1/2 tsp corn starch  
1 package of Asian Noodles (microwave style)  
1/4 cup chopped scallion tops

Bring steaks to room temperature. Brown mushrooms in butter and a little soy sauce and light salt and pepper. Mix soy sauce, sesame oil,

vinegar and cornstarch in a small pot and cook until slightly thickened.

Mix sugar, salt and pepper and coat both Rib-Eye's. Transfer to a raised cooking surface over a cookie sheet and cook at 200° for 50-70 minutes until the internal temperature reaches 120°. Remove from your oven and let rest for at least 15 minutes. Transfer to a hot cast-iron surface and cook until brown. (1-3 minutes per side).

Cook your noodles and spread out on to 2 large plates. Reheat your soy sauce mixture. Add Rib-Eye to each plate of noodles and top with the mushrooms and onions. Finish with the sauce and fresh scallions.