

## Beef Classics



## CHIMICHURRI STEAK

### INGREDIENTS

Serves 8

CHIMICHURRI SAUCE 1 cup extra-virgin olive oil 2 tablespoons lemon juice 2  
tablespoons chopped garlic 1 bunch parsley 1 tablespoon kosher salt 1 tablespoon  
crushed red pepper flakes

### STEAKS

4 (14-ounce) ribeye steaks at room temperature granulated garlic to taste kosher salt to taste  
black pepper to taste  
1 Roasted Garlic  
1/4 cup chopped parsley

### METHOD

1. For the sauce, combine all 6 ingredients in a food processor; process until smooth. Spoon into a bowl and let stand one hour.
2. For the steaks, preheat a grill surface. Season the steaks with garlic, salt and pepper. Grill to desired doneness. Let rest for 5 minutes. Place on a cutting board and cut diagonally into thin slices. Serve topped with sauce. Garnish with Roasted Garlic and parsley.

## RIBEYE WITH MOREL MUSHROOMS AND MAYTAG BLUE CHEESE

### INGREDIENTS

Serves 4

- 1/4 cup dried morel mushrooms
- 1/4 cup brandy
- 1/3 cup Veal Glace
- 1 cup heavy cream
- 1/4 cup Maytag blue cheese
- ground black pepper to taste
- 2 thick-cut ribeye steaks at room temperature
- 2 tablespoons Original Chef's Grill Plus
- 1 tablespoon chopped parsley

### METHOD

1. Soak the mushrooms in brandy in a bowl overnight. Pour into a saucepan and heat on high; flambé. After the flames subside add Veal Glace, cream and blue cheese. Cook till reduced to a thick consistency. Season with pepper.
2. Preheat a grill surface to high. Brush the steaks with the Chef's Grill Plus. Grill to desired doneness.
3. Remove the steaks and let rest for 5 minutes. Slice across grain and place on serving plates. Top with mushroom sauce and parsley.

## SIRLOIN STEAKS WITH OYSTER MUSHROOM SAUCE

### INGREDIENTS

Serves 4

#### OYSTER MUSHROOM SAUCI:

- 1/2 cup red wine
- 1 cup Veal Glace
- 1 teaspoon chopped garlic
- 1/2 pound oyster mushrooms
- 1 stick butter
- salt to taste
- black pepper to taste

#### STEAKS

- 4 (6-ounce) sirloin steaks at room temperature
- 3 tablespoons Original Chef's Grill Plus

#### METHOD

1. For the sauce, combine the first 4 ingredients in a medium saucepan; cook till reduced to sauce consistency. Whisk in butter gradually. Season with salt and pepper.
2. For the steaks, preheat a grill surface on high. Apply Chef's Grill Plus using package directions. Grill to desired doneness.
3. Place on serving plates and drizzle with sauce.

## BISTECCA

### INGREDIENTS

Serves 4

- 1/4 cup julienned onion
  - 1 tablespoon chopped garlic
  - 1/4 cup olive oil
  - 1 tablespoon lemon juice
  - 1 teaspoon chopped rosemary
  - kosher salt to taste black pepper to taste
- 4 (12-ounce) strip steaks at room temperature

### METHOD

1. Sauté onion and garlic in the oil in a sauté pan just till tender. Combine with the next 4 ingredients in a shallow dish; mix well. Trim the steaks and add to the marinade. Marinate at room temperature for 3 hours; drain.
2. Preheat a grill surface and grill the steaks to desired doneness. Remove to a cutting board and slice diagonally across the grain.