

## Meats



## 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.

# FILETS WITH CRAB MEAT, HOLLANDAISE AND A BLACK PEPPER BUTTER SAUCE

## INGREDIENTS

Serves 4

### FILETS

- |  |                            |                       |
|--|----------------------------|-----------------------|
| 4 (6-ounce) choice tenderloin steaks at room temperature | granulated garlic to taste | kosher salt to taste  |
|  |                            | black pepper to taste |
|  |                            | 1 Hollandaise Sauce   |

### BLACK PEPPER BUTTER SAUCE

- |                              |                           |
|------------------------------|---------------------------|
| 1/2 cup Worcestershire sauce | 1 tablespoon black pepper |
| 1 tablespoon lemon juice     | 1/2 cup heavy cream       |
| 1 teaspoon chopped garlic    | 1 stick butter, chopped   |

### SAUTEED LUMP CRAB MEAT

- |                                |                          |
|--------------------------------|--------------------------|
| 1/4 stick butter               | salt to taste            |
| 1/2 pound jumbo lump crab meat | white pepper to taste    |
| 1 chopped green onion          | 1 Lazy Chef New Potatoes |
| 2 teaspoons lemon juice        |                          |

### METHOD

1. For the steaks, preheat a grill surface. Season steaks with garlic, salt and pepper; grill to desired doneness.
2. For the sauce, while the steaks are cooking, combine the first 4 ingredients in a small saucepan; cook till reduced by half. Add cream and reduce to sauce consistency. Whisk butter in gradually. Set aside; keep warm.
3. For the crab, melt butter in a sauté pan. Add the next 3 ingredients; season with salt and pepper. Heat thoroughly.
4. When the steaks are done, remove and let rest for 5 minutes. Serve steaks over Lazy Chef New Potatoes and drizzle the Black Pepper Butter Sauce over the steaks. Top with Sautéed Lump Crab Meat and Hollandaise Sauce.

## LAMB CHOPS DIJONNAISE

### INGREDIENTS

Serves 2

- 1 rack of lamb, at room temperature
  - kosher salt to taste
  - black pepper to taste
- 2 tablespoons white wine
- 1 tablespoon lemon juice
- 1/4 cup Veal Stock (page 134)
- 1/4 cup heavy cream
- 1/4 cup Dijon mustard
- 1 teaspoon chopped garlic

### METHOD

1. Season the lamb generously with salt and pepper. Grill to desired doneness.
2. Combine the remaining ingredients in a medium saucepan; mix well. Cook till reduced by half.
3. Cut lamb into chops and serve with the mustard sauce.

## GRILLED CHICKEN WITH SPICY BASIL CREAM SAUCE

### INGREDIENTS

Serves 4

- 1/2 cup Chicken Stock
- 3/4 cup heavy cream
- 3 teaspoons lemon juice
- 1/2 cup finely chopped basil
- 1 tablespoon chopped garlic
- 1 teaspoon kosher salt
- 1 teaspoon crushed red pepper
- 4 (6-ounce) boneless skinless chicken breasts
- 4 tablespoons Original Chef's Grill Plus
- 2 tablespoons chopped Roasted Sweet Peppers

### METHOD

1. Combine first 7 ingredients in a saucepan; mix well. Cook over medium heat till thickened to sauce consistency. Keep warm over low heat.
2. Preheat a grill surface. Brush the chicken with Chef's Grill Plus. Grill till cooked through.
3. Top with sauce and Roasted Sweet Peppers.