

Recipe Information

Recipe Title

Mike's Steakhouse Beef Sundae

Cut of Beef Used

NY Strip

Recipe Instructions

Steak -

Preheat oven to 275F. While oven heats, season both sides of your steak with salt and pepper. Place steak on a wire rack, placed on top of a baking sheet, in the center of the oven. Cook until internal temperature reaches 95F. Place in a hot skillet, with butter, garlic cloves, and a sprig of rosemary to sear and finish cooking. Let rest for at least 5 minutes, and slice into strips, against the grain. Reserve the butter and garlic from the skillet for the pan gravy sauce.

Pan Gravy Sauce -

Add a teaspoon of flour mixed with cold water to skillet after steaks are removed. Whisk until combined and smooth, adding more flour and water to thicken to desired consistency. Remove rosemary sprig and set gravy to the side for serving.

Potatoes -

Bring a pot of salted water to a boil. Peel 4-5 large russet potatoes, or similar potatoes of your choice, and chop into cubes of roughly the same size. Place potatoes into boiling water, and cook for about 15 minutes, or until the potatoes are tender but not too soft. Drain the pot, and place the potatoes back onto the hot burner for 1 minute, shaking the pot for the duration to help the potatoes release excess steam. Mash potatoes with a masher, adding in two tablespoons of butter, a quarter cup of half and half, and two tablespoons of sour cream. Add salt and pepper to taste.

Fried Shallots -

Thinly slice one shallot, and separate layers in a bowl. Using a small skillet, heat up one-third of a cup of vegetable oil on medium-high heat. Test the heat by placing one small piece of shallot into the oil. If it sizzles immediately, gently place the sliced shallots into the oil, frying until golden brown. Once cooked, place on a paper towel-lined plate to drain, and set aside.

Cheddar Crisp -

Shred one and a half tablespoons of cheddar cheese. Place a small skillet onto a burner set to medium-high. Place the shredded cheese onto the center of the pan,



being careful to place cheese on a single layer. To help ensure strong edges, gently press the sides of the melting cheese inward with a nonstick spatula. Once golden brown and stiff, set aside on a paper towel-lined plate to drain excess oil.

Plating -

Scoop mashed potatoes into a piping bag, and pipe into a coupe glass. Place slicked steaks on top of the potatoes, and spoon pan gravy sauce on top. Set the cheese crisp in the potatoes, and sprinkle the dish with fried shallots. Place a garden-fresh cherry tomato on top, and serve.

Participant Information

Name

Mike Moran