



From the Kitchen of Chef Irvine

Reverse-Seared New York Strip Steaks with Horseradish Sauce

Steak Ingredients:

3 each thick cut 16-oz. raw
New York strip steaks
2 tablespoons kosher salt
2 tablespoons grapeseed oil
1/2 stick unsalted butter,
large diced
16 whole sprigs fresh thyme
4 whole sprigs fresh rosemary
5 cloves whole, fresh garlic

Sauce Ingredients:

8 ounces sour cream
4 tablespoons prepared
horseradish
2 tablespoons mayonnaise
1 tablespoon Dijon mustard
2 tablespoons fresh chives,
fine chopped
Kosher salt, to taste
Ground black pepper, to taste

Steak Directions:

Serves 4 to 6 people

1. Pre-heat oven to 275 F degrees.
2. Season the steaks generously with the salt and pepper. Set the seasoned steaks on a wire rack set in a baking sheet pan.
3. Place the seasoned steaks in the 275 F degree oven and cook until internal temp of the steaks is 115 F for medium-rare or 125 F for medium. This should take anywhere from 15 to 25 minutes, depending on how thick the steaks are.
4. Remove the roasted steaks from the oven and set aside. Heat a large skillet (a cast iron skillet is great, if you have one) over high heat and add 2 tablespoons of grapeseed oil. Continue to heat the skillet until it begins smoking.
5. Add the roasted steaks to the heated skillet, along with the butter, fresh thyme and rosemary sprigs, and the garlic cloves.
6. Sear the steaks on each side for 1 minute and continue to baste the steaks while searing with the flavored browning butter. Remove the seared steaks and serve with or without the flavored brown butter.

Sauce Directions:

1. In a mixing bowl, combine all the sauce ingredients, mix well, and serve on the side along with the reversed-seared steaks.



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Braised Chicken Coq Au Vin

Ingredients:

3 pounds bone-in, skin-on raw chicken thighs
1 tablespoon kosher salt
1 teaspoon ground black pepper
1 cup thick-cut raw bacon, diced
1 1/2 cups carrots, large diced
2 cups frozen pearl onions
5 cloves fresh garlic, minced
3 cups cremini mushrooms, quartered
2 tablespoons tomato paste
2 bay leaves
1 bunch fresh whole thyme
3 tablespoons unsalted butter
3 tablespoons all-purpose flour
2 cups red wine
1 cup chicken broth
1 cup chicken gravy
2 tablespoons fresh parsley, chopped

Steak Directions:

Serves 4 to 6 people

1. Pre-heat oven to 350 F degrees.
2. In a large sauté pan or Dutch oven pot over medium heat, add the bacon, stir, and cook until browned and rendered, about 5 minutes. Transfer the cooked bacon to a plate and leave bacon fat in the sauté pan.
3. Season the chicken thighs with salt and pepper and place into the pan skin side down into the bacon fat. Sear the chicken until the skin is golden brown and crisp, and then flip and sear the other side. Sear 3 to 4 minutes per side, and then transfer the seared chicken onto a large plate or sheet pan. Remove some of the rendered bacon fat and rendered chicken fat, leaving some of it in the pan to sauté the veggies.
4. Add the carrots and pearl onions to the pan and sauté for 3 to 4 minutes, and then add the garlic and mushrooms. Continue to sauté and stir the veggies for 3 more minutes. Add the tomato paste, bay leaves, and fresh whole thyme. Stir well and allow the tomato paste to slightly caramelize in the pan with the veggies for 2 minutes or so.
5. Add the butter and flour into the pan and stir well with all the other sautéed ingredients for 1 minute. Add the red wine and allow to cook for 2 minutes and stir well. Add the chicken stock and chicken gravy and stir well, scraping any browned bits from the bottom of the pan or pot to create a nice braising sauce. Bring to a simmer and then turn down the heat to a slow simmer.
6. Add the seared chicken thighs skin side up and cooked bacon back into the pan or pot. Place the pan or pot uncovered in the 350 F degrees oven for 30 to 35 minutes until the chicken is very tender. Garnish with the chopped fresh parsley and serve with prepared mashed potatoes on the side.



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Roasted Brussels Sprouts and Sweet Potatoes

Ingredients:

2 pounds fresh, raw brussels sprouts, cut in half

3 large sweet potatoes, peeled and large diced

6 tablespoons grapeseed oil

2 tablespoons kosher salt

2 teaspoons ground black pepper

1 cup thick-cut raw bacon, diced

1 medium red onion, peeled and julienned

1 tablespoon fresh garlic cloves, thin sliced

1/2 cup dried cranberries

3/4 cup candied walnut pieces

1/4 cup feta cheese, crumbled

Balsamic glaze, as needed for garnish

Steak Directions:

Serves 4 to 6 people

1. Pre-heat oven to 375 F degrees.
2. Place the cut brussels sprouts onto a sheet pan and drizzle with grapeseed oil, salt, and pepper. On a separate sheet pan, place the peeled and large diced sweet potatoes and drizzle with grapeseed oil, salt, and pepper. Place both veggies into the pre-heated oven and roast for 20 minutes or until the brussels sprouts are slightly charred and tender and the sweet potatoes are slightly brown and tender. Remove the roasted veggies from the oven and set aside.
3. In a large skillet over medium heat, add the bacon. Stir and render the bacon until browned and rendered, about 5 minutes. Add the red onion and sliced garlic. Stir and continue to sauté the red onion and the garlic with the cooked bacon for 2 minutes until the red onion is tender.
4. Add the roasted brussels sprouts and sweet potatoes and gently mix all together. Remove the pan from the heat and fold in the dried cranberries and candied walnuts.
5. Place the cooked veggies onto a serving platter and garnish with the crumbled feta cheese and drizzle with the balsamic glaze. Serve and enjoy!