

Steak Aupoirve

Recipe for 4

4 8oz. Filets

Confit Potatoes

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1qt. Clarified Butter

4sprigs Thyme

4 cloves Garlic

Get butter hot with thyme and garlic in it to flavor. Add potato and slowly cook (confit) till skewer goes in easily.

Au Poivre Sauce

1T Whole Black Peppercorn

1T Whole White Peppercorn

1T Whole Green Peppercorn

1cup Shallot (sliced)

1cup Mushroom Stems

4sprigs Thyme

1each Bay leaf

1head Garlic, Halfed

1cup Brandy

1qt. Veal Jus

2cups Heavy Cream

Tt Kosher Salt

Combine all peppercorns and grind half of them. Reserve.

Sweat shallots, mushrooms, thyme bay leaves, garlic and whole peppercorns.

Deglaze with brandy. Reduce au sec.

Add veal jus and reduce till consistency should resemble wet sand.

Add ground Peppercorns, stir.

Add cream, bring to a simmer. Do not boil. Adjust Salt

Strain through china cap, then chinois.

Saute Mushrooms

4oz. Crimini Mushrooms

4oz. Shiitake Mushrooms

4oz. Oyster Mushrooms

4T Garlic (chopped)

6oz. Whole Butter

Slice all mushrooms and saute in large saute pan with garlic and butter

Braised Cipollini Onion

4 Cipollini Onions (peeled)

2T Olive oil

2 cloves Garlic (smashed)

1 cup Port Wine

1 cup Red Wine

1 cup Chicken Stock

½ cup White Balsamic

3 sprigs Thyme

2T Honey

2T Granulated Sugar

Tt Kosher salt

Heat Pan, put oil then add onions and caramelize both sides. Once onions are caramelized add garlic and deglaze pan with port and red wine and bring to a simmer, then add chx stock, white balsamic, thyme, honey, sugar and salt. Cover and let simmer for 20 minutes. Remove onions from braising liquid. Reduce braising liquid by half and season to taste. Pour over onions in half deli.