

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street's Kosher Dry
Aged USDA Prime Mock
Filet Mignon Ribeye

Kosher salt

Black Pepper

1 Minced shallot

Olive oil

½ Cup Kosher red wine

½ Cup beef stock

Asparagus bunch

Sprig of rosemary

1

Pat dry the meat. If serving individual portions cut the loin into 2-2 ½ inch thick medallions. Try to keep the sizes the same. At the wider end use butcher's twine or cut the meat thinner. The medallions cook quicker than the whole loin. The chateaubriand is the whole loin or roast. Butcher's twine to make a uniform shape is optional.

2

Salt and pepper all sides of the meat. Heat the cast iron pan on the fire or stove top. Make sure the pan is hot, drizzle a little olive oil and sear the filet. You want to hear the meat sizzle. Let the meat brown for about 3 minutes on each side. If cooking the medallions take the temperature. Pull them off the heat at 125f/ 52c. The chateaubriand is thicker and needs to be cooked longer. If you are using a grill move to indirect heat or lower the heat on the stove. Cook for about 8 minutes on each side. Take the temperature before turning, it should be roughly around 80f/27c. Take the meat off the heat at 125f/52c. All meat continues to cook after it is removed from the heat. Remove meat from the pan. Let the meat rest.

3

Add a drizzle of olive oil to the pan, next add the minced shallots. Stir and coat the shallots with the brown fond mixture in the pan. Add the ½ cup of wine and let alcohol burn off. Add a ½ cup of beef broth and sprig of rosemary and let the liquid reduce. The consistency should be nappe or thick enough to coat the food. Finish with 2 pats of kosher vegan butter and fresh pepper.

4

Coat the asparagus with olive oil, salt and pepper and put them on the grill while the sauce is reducing. Let them cook for 6 minutes or until bright green and soft.

5

Place the asparagus on a plate, top thinly slice meat or a medallion and drizzle the red wine sauce on the plate.

Bete'avon

