

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENT LIST FOR THE KOSHER USDA PRIME COWBOY RIBEYE STEAK WITH CRIMINI MUSHROOMS -

1 Kosher USDA Prime  
Cowboy Steak

Extra virgin olive oil,  
divided

1 shallot, sliced

2 cups crimini  
mushrooms, sliced

1 cup Kosher dry red  
wine

1 cup unsalted chicken  
stock

1 tablespoon parve  
vegan butter

1 sprig thyme, whole

1 tablespoon freshly  
ground black pepper

1 tablespoon Kosher salt

## TO PREPARE THE KOSHER USDA PRIME COWBOY RIBEYE STEAK

- 1 Preheat your oven to 400F.
- 2 Generously season your USDA Prime Cowboy Steak with coarse Kosher salt and freshly ground black pepper. Heat a heavy bottom skillet over medium-high heat and add one tablespoon of extra virgin olive oil. Sear both sides of your cowboy steak. Transfer your seared steak onto a sheet tray and place in a 400F oven.
- 3 In the same pan you seared your Cowboy steak in, heat one more tablespoon of extra virgin olive oil on medium. Place in the pan your sliced shallot and sliced crimini mushrooms. Cook together with movement in the pan until you gain a sear. Once seared, add one cup Kosher dry red wine and allow the wine to reduce. Add chicken stock to the skillet, bring to a gentle boil and let it reduce. As it reduces, add your sprig of thyme.
- 4 Check the internal temperature of Cowboy steak for a reading of 125F. Once reached transfer from roasting pan and allow to rest on a cutting board. Add the extra juices from the roasting pan into your sauce.
- 5 Once the sauce is nicely reduced, turn off the heat and stir in the parve vegan butter.
- 6 Slice your cowboy steak off of the bone and serve alongside the string bean almondine and topped with your red wine reduced crimini mushroom sauce!

## INGREDIENT LIST FOR

## TO PREPARE YOUR STRING BEAN ALMONDINE

- 1 In a medium skillet, melt the parve vegan butter

## STRING BEAN ALMONDINE -

2 tablespoons parve  
vegan butter

1 shallot, diced

1 cup slivered almonds

2 cups string beans,  
whole and blanched

1 over a medium heat. Once slightly brown, add diced shallot and once slightly translucent add the slivered almonds and let them gently toast. To this, add your pre-cooked string beans to warm up.

Serve and bon appétit!