

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street's Kosher
USDA Prime Mock Filet
Mignon Ribeye

Kosher salt

Black Pepper

1 Minced shallot

1 Tablespoon of capers
whole and chopped

1 Radish sliced thin and
julienned

½ Teaspoon of Dijon
mustard

Kosher "Anchovy-free"
Worcestershire sauce

½ Teaspoon of spicy
preserved lemon paste

3 Slices of challah bread

½ Cup of parsley
chopped

Olive oil

1

Pat dry the meat. Cut 2 ½ inch medallion off the loin. 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 1 minute on all sides. Just sear the meat, do not cook it. Steak tartare is traditionally a raw dish. Searing the outside will add flavor and kill any surface bacteria. You can also cut a thin layer off all the newly exposed area if you want the dish completely raw or cook it more. Remove the filet from heat and let rest on a clean cutting board.

2

Take challah slices and cut off the edges. Cut into triangles to make toast points. Rub a bit of olive oil on each side. Toast the bread on the grill or toaster oven.

3

Cut the filet into strips and again into smaller pieces. Keep cutting until meat is chopped into little cubes. Add the meat to a bowl. Now add ½ teaspoon of Dijon mustard, a couple of drops of kosher Worcestershire sauce, chopped capers, spicy preserved lemon, and shallots. Gently mix everything together. Mound the tartare on center of a plate. Garnish with radish, black pepper, whole capers, and parsley. Add the toasts to the plate to complete the dish. Enjoy!

Bete'avon