

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street's Kosher
USDA Prime Surprise
Steak

Dijon Mustard

Kosher vegan butter

Kosher "anchovy free"
Worcestershire sauce

Cognac or brandy

Kosher salt

Black Pepper freshly
cracked

1 Minced shallot

Olive oil

½ Cup beef stock

Chopped parsley

1

Pat dry the meat. Cut the surprise steak into 4/5 pieces. 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 steaks. You want to hear the meat sizzle. Let the meat brown for about 3 minutes on each side. Remove the steaks from the pan.

2

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 cognac and let alcohol burn off. Do not pour cognac directly from the bottle, place it in a smaller cup. Add a ½ cup of beef broth, mustard, Worcestershire sauce 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.

3

Add the steak back to pan and continue to cook the meat in the sauce. Cook for another 5 to 10 minutes depending on the desired temperature. Medium cooked steak is around 145°F / 62°C. You can cook some pieces a little more or less depending on preference.

4

Thinly slice the steak, spoon on some more sauce and top with parsley. Serve with a side of vegetables. Enjoy

Bete'avon