

Pan Seared Striploin with Beef Tallow Potatoes and Red Wine Demi Glace paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Pan Seared Striploin

1 tablespoon vegetable oil
1 24 ounce New York Strip Steak
3 sprigs thyme
2 cloves garlic
Salt and pepper to taste

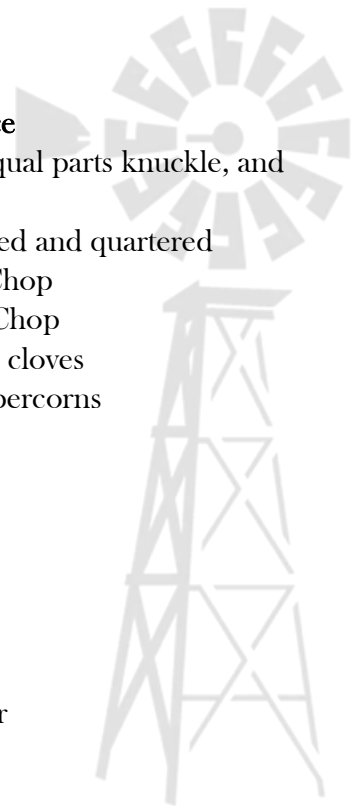
Beef Tallow Potatoes

12 medium sized yukon gold potato
4 cups Beef Tallow
6 cloves crushed garlic
5 sprigs thyme
1 sprig rosemary
1 cup clarified butter
1 tablespoon kosher salt

SERVES: 4

Red Wine Demi Glace

5-6 lbs Beef Bones, equal parts knuckle, and femur bone
2 Yellow Onions peeled and quartered
1 cup Carrot Rough Chop
½ cup Celery Rough Chop
¼ cup Crushed Garlic cloves
1 teaspoon black peppercorns
1 bay leaf
5 sprigs thyme
2 sprigs rosemary
5 sprigs parsley
½ cup Tomato Paste
1 quart chicken stock
1 Bottle Red Wine
1 teaspoon white sugar
2 sprigs thyme



METHOD:

Pan Seared Wagyu Striploin

- Thoroughly pat your striploin dry then generously season with salt and pepper.
- Heat a heavy bottom skillet over medium-high heat, add oil and swirling to coat.
- Once the oil is very hot, add steaks to the skillet. Sear the steaks on the first side for 4 minutes until a brown crust has formed then flip and cook another 3-4 minutes.
- Using tongs, turn the steak on its sides to render the white fat and sear the edges (1-minute per edge).
- Reduce heat to medium and immediately add 2 tablespoons butter, sprigs of thyme and garlic cloves.
- Spoon the butter sauce over the steak, tilting the pan to get butter on your spoon. Continue spooning the sauce over the steak for a minute or until the steak is about 5-10 degrees from your desired doneness. The temperature will continue to rise another 5-10 degrees while steaks rest.
- Transfer steak to a cutting board, loosely cover and rest 10 minutes before slicing.

Beef Tallow Potatoes

- Trim the tops and bottoms off your potatoes and place them in a 10 inch cast iron skillet (any pan will work for this but make sure it can go in the oven).
- In a separate pan melt your beef tallow and clarified butter, add the garlic, salt and herbs and simmer on low heat for a minute or two.

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- Carefully pour the warm tallow over the potatoes until they are just submerged. You may have some extra tallow depending on the size of the pan and your potatoes.
- Cover the pan with parchment and foil and place in a 350 degree oven for 50 minutes. Check the potatoes with a skewer to make sure they're cooked through.
- Gently remove the potatoes from the tallow, and gently sear them for added color. When the tallow/butter has cooled, strain it and save for your next batch.

Red Wine Demi-Glace

- Set your oven to 350 degrees (fan on). Roast the beef bones until evenly browned (this takes about 45 to an hour depending on your oven). Check them every 15 minutes or so to drain any beef fat out of the pan. Save the fat, it's delicious and can be used in a bunch of different applications. Once the bones are evenly browned, paint them with the tomato paste and cook for an additional 10 minutes.
- Remove the pan from the oven and transfer the bones to a large, heavy bottomed stock pot.
- In the same pan add the onions, carrots, celery and garlic and roast in the oven for 30 minutes until lightly browned then transfer to the stock pot with the beef bones. Add the chicken stock, herbs and peppercorns, then fill the pot the rest of the way with water, leaving about an inch of space at the top.
- Bring the pot to a low simmer and simmer the stock for at least 6 hours.
- Strain the stock into another heavy bottomed pot and reduce over high heat until you have about 1qt liquid remaining. The stock should be thick enough to coat a spoon.
- Strain again through a fine mesh strainer and let the stock cool to room temperature before refrigerating. Refrigerate your stock for a few hours or overnight. When it's completely cooled you can easily scrape and discard the fat off the top.
- Combine the bottle of Red Wine and the sugar in a large saucepot and reduce by 90%. Add your reduced beef stock to the pot and reduce until the sauce coats a spoon, season with salt and pepper to taste.

To Finish

On a warm plate, spread a generous amount of Red Wine Demi Glace. Place the Pan Seared Striploin on top. Garnish with a spoonful of Beef Tallow Potatoes on the side. Serve immediately with a glass of Howell Mountain Cabernet Sauvignon.