

STEAK FRITES



Ingredients:

- Russet potatoes
- Neutral oil (peanut, canola, vegetable)
- Denver steaks 1 ½ inch thick
- LSR
- Mushrooms
- 1 cup Beef stock
- 1/3 cup red wine
- Aioli:
 - 1 large egg yolk
 - 1 small garlic clove, finely grated
 - 1/4 teaspoon kosher salt plus more
 - 1/4 cup grapeseed oil
 - 1 tsp Dijon mustard
 - 1/4 cup good-quality extra-virgin olive oil
 - Pinch of cayenne pepper
 - Fresh lemon juice
 - Freshly ground black pepper
- Salt to taste

Let's begin:

Step one: Season steaks and leave at room temperature for up to 2 hours with LSR.

Step two: Cut potatoes into French fries. Place in a bowl of water with some salt to soak. Heat oil to 320 degrees for the first fry. Drain the potatoes and place on paper towels to dry some. Place in oil and cook 4-6 minutes for the first fry. Remove and drain on clean, dry paper towels. If using a deep fryer increase temperature to 400 degrees to prepare for the second fry.

Step three: Make Aioli. Take an egg yolk, mustard, grated garlic, cayenne, and lemon juice and whisk. Once combined, begin to drizzle VERY slowly the oil (combine the grapeseed and olive oil together). Whisk until you create a mayonnaise like consistency. Taste and add salt/pepper – adjust as needed. Set aside. This will be the dipping sauce for the fries and the steak.



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Step four: Make the mushrooms. Sauté the mushrooms in unsalted butter until just tender. Add wine, beef stock, and Worcestershire sauce. Reduce. Set aside.

Step five: Grill steak. Place on hot grill. Grill 1+15 minute for four turns. Two per size. Check temperature and pull off at 128 degrees. If needed either pull off sooner or cook for a few more seconds to reach this desired temperature. Tent the steaks and allow them to rest for 10 minutes.

Step six: Fry the potatoes the second time on a temperature of 400 degrees. Place the potatoes in the fryer while the steaks are resting and allow them to fry until golden brown. Drain and season them with Rusty dust.

Serve: Steak with mushrooms. Fries with the aioli to dip. Serve with a salad to complete this easy yet super delicious meal.

Enjoy!