



ALPHA OMEGA

Roasted Tomahawk Ribeye, Fingerling Potatoes, King Trumpet Mushrooms, Balsamic Roasted Spring Onions, Fall Chimichurri

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Yield: 4 portions

Roasted Tomahawk Ribeye

Ingredients:

1 Beef Tomahawk Ribeye (about 1 ½ lb)
1 Tbsp Salt
1 tsp Black Pepper
½ tsp Pink Peppercorn, ground
½ tsp Green peppercorn, dried & ground

1 lb King Trumpet Mushrooms
2 lbs Fingerling Potatoes
2 Bunches Spring Onions
1 cup Balsamic Vinegar
1 tsp Honey
½ cup Chicken Stock
1 Tbsp Rosemary, freshly chopped
6 Thyme sprigs
½ cup Olive oil

Chimichurri

2 Tbsp Parsley, chopped
1 Tbsp Rosemary, chopped
1 Tbsp Chervil, chopped
1 bunch Chives
½ cup Olive Oil
1 Lemon, zested and juice

Method:

- Combine the salt and peppercorns and season the steak for about 30 minutes before you are going to grill it
- In a large pan, place 1 tbs of oil and sear the steak at a high temperature to get a good char on the steak. Rotate the steak every 2-3 minutes until all sides are evenly marked. Move the steak to the oven to continue cooking.
- Cook in the oven at 375 degrees for 15-20 minutes. Rotate the steak every 5 minutes. Cook to an internal temperature to 125-130 degrees for a little more medium rare 130-135 degrees for a little more medium
- Allow the steak to rest for 15 minutes before slicing

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- For the potatoes, cut the potatoes in half, toss with salt, pepper, 2tbs olive oil, rosemary, thyme and garlic. Place in an even layer on a sheet pan and roast in a 400-degree oven for 15-20 minutes until there is a little color on the outside and the potatoes are fully cooked
- For the onions, cut the onions half lengthwise. In a pan heat 2 tbs of oil until it is shimmering. Add the onions flat side down. Sear the onions for 3-4 minutes until there is an even browning of the onion. Drain the oil and add the balsamic vinegar. Let it cook for 1 minute. Then add the honey and chicken stock. Cook for about 7 minutes until the liquid has reduced by 75%.
- For the Mushrooms, cut the mushrooms in to wedges and toss with oil. You can grill the mushrooms or toss with 3 sprigs of thyme and roast in the 400-degree oven for 10 minutes to get a good color and even browning. Add the mushrooms to the onions and let them cook with the remaining liquid.
- For the chimichurri combine all of the ingredients and season with salt and pepper.

Enjoy!