



STEAK WITH MOJO AND POTATO AU GRATIN

*Recipe by Piper Johnson Catering
Try with our Tonella Vineyard Cabernet Sauvignon*

SERVES 6-8

Steak

- Steaks (1 per guest)
- Extra Virgin Olive Oil
- Freshly Cracked Pepper
- Coarse Salt

Mojo

- 1 Yellow Onion
- 1 Bunch Parsley
- 1 Bunch Cilantro
- 1 Bunch Green Onions
- 4 Cloves Garlic
- 1 Tsp Oregano
- 2 Lemons, Juiced

- 1 Orange, Juiced
- 1 Tbs Rice Wine Vinegar
- Olive Oil

Garlic Potatoes

- 5 Large Yukon Gold Potatoes
- 2 Cups Whipping Cream
- 2 Cups Parmesan Cheese
- 2 Tbsp Minced Garlic
- 1/2 Tsp White Pepper
- 1/2 Tsp Nutmeg
- 2 Tbsp Butter
- 1 Tsp Salt

DIRECTIONS

Preparing Steaks:

Select high grade, well marbled steaks, one per guest

Steaks should be room temperature prior to grilling, allow to sit out for at least 1 hour

Drizzle steaks with extra virgin olive oil and rub into surfaces of meat

Season with freshly cracked pepper and coarse salt

Tip: Meat must be room temperature to cook properly

Tip: Salt brings out the subtle flavors of the meat, add prior to grilling but not too far in advance

Preparing the Grill:

Season Grill - rub grill grates with olive oil

Get grill very hot

Place high grade, well marbled steaks on the grill

Turn only when meat has caramelized dark grill marks, repeat on other side

Tip: Do not turn meat too quickly or several times, this dries out the meat, turn only once

Tip: Do not push down with a spatula, this pushes out the delicious juices

Tip: Allow meat to sit for 5-10 minutes prior to serving, this allows internal juices and temperature to stabilize



Mojo:

Put everything in food processor and blend until smooth
Season with salt and pepper to taste

Garlic Potatoes Au Gratin:

Peel potatoes and cut into thin slices

Place potatoes, 1 Tbsp garlic, salt, pepper, nutmeg, cream into large cooking pot and bring to boil

Reduce heat and simmer until potatoes are almost tender

Remove from heat

Grease bottom of 9 x 13 baking dish with butter and remaining garlic

Pour mixture into pan

Sprinkle parmesan cheese over potatoes

Bake at 350 for 20-25 minutes until cheese is melted and potatoes are tender