



Grilled 1855 Black Angus Bone In Ribeye Steaks

with Mashed Cauliflower and Crispy,
Herbed Potato Skins

Ingredients:

4 each	1855 Black Angus bone in ribeye steaks	1 ¼" thick/14 oz. each	6 tbsp.	butter
2 oz.	olive oil		1 cup	shredded jack cheese
as needed	salt, freshly milled pepper		1/4 plus 1/8 cup	grated parmesan cheese
4	Idaho Potatoes, washed		1 cup	smoked bacon, diced
1 head	cauliflower, wash and cut into lg. florets		1/4 - 1/2 cup	creme fraiche or sour cream
8 oz.	milk		3	green onions, chopped
1 cup	heavy cream, approx.		1/4 cup each	parsley, chives, chopped

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Directions:

Remove steaks from refrigerator. Season with salt and pepper, and brush with olive oil. Preheat grill to medium-hot. Preheat oven to 400 degrees F. Put potatoes on upper rack in oven to bake until done, about 1 hour. Put cauliflower in a saucepot and enough water just to cover. Add milk and 4 tablespoons salt, and bring to boil. Put bacon in saute pan over low heat, and cook to render until crisp. Drain and reserve. When cauliflower is tender, drain (reserve a few florets for garnishing plates) and hand-mash coarsely. Heat cream to boil, and add to cauliflower along with butter. Season with salt.

Put steaks to grill, turning occasionally until desired doneness 115-120 degrees F for rare, 115-120 degrees F for medium-rare, 120-125 degrees F for medium. Put steaks to rest at least five minutes. Meanwhile take the finished baked potatoes, and cut them lengthwise into quarter wedges. Scoop as much pulp away from each skin as possible and add this pulp to the cauliflower mash. Put the potato skins into a bowl, and toss with a tablespoon of melted butter, 1/8 cup grated parmesan cheese and the chopped parsley and chives. Spread the potato skins on a sheet pan, and place in oven to re-crisp. Put cauliflower mash back on stove over medium heat and stir to get very hot. Finish this mash with the creme fraiche, jack cheese, parmesan cheese. Fold in well, still over the heat, until fluffy. Lastly, fold the smoked bacon and green onions into the mash.

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Plate the steaks with a big dollop of the fluffy-cheesy mash. Remove crispy potato skins from the oven, and arrange artfully around steaks and the mashed cauliflower. The reserved cauliflower florets may be used as well to garnish. Makes 4 servings.

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