

## Grilled Bavette Steak

Yields 2 servings

2, 8 ounce Bavette (Beef) Steaks	½ cup Madeira wine
6 ounces shitake mushrooms, clean and quartered	2 tablespoons butter
salt and pepper	chopped chives for garnish
2 ounces of beef demi-glace or Brown sauce	1 ounce shallot, minced

Make the sauce first by: melt one tablespoon butter, add sliced shallots (stew until translucent) about 2-3 minutes low heat, add mushrooms, then add Madeira and flame off alcohol. Add brown sauce (demi glace) and thicken sauce with remaining butter.  
Salt and pepper the beef, pan fry or grill the steaks. Let rest at least 5-6 minutes, after cooking slice and serve with the mushroom sauce



## Tournedos de Boeuf a L'estrangon

Beef with Red Wine and Tarragon

Yields 2 servings

2, 6 ounces tournedos (filet of beef)	2 tablespoon of oil
¼ teaspoon minced shallots	½ cup of demi-glace
¼ teaspoon chopped parsley for decoration	Salt and pepper
½ teaspoon fresh tarragon	1-teaspoon butter or tarragon butter
¼ cup dry red wine good cabernet- not too tannic	

Salt and pepper tournedos. Heat oil in a pan (searing hot). Sear each side and roast or broil to proper doneness. Drain oil, remove tournedos. Add tarragon, shallots and red wine. Let reduce until most dry, then add demi-glace. Finish with a dab of butter and sprinkle with chopped parsley to garnish



## Tournedos with Roquefort Cheese

Yields 4 servings

4 tournedos, 6 ounces each	1 tablespoon finely chopped shallots
1-cup veal or chicken stock (can use canned chicken stock)	Salt and fresh ground pepper
Heavy cream (optional)	4 teaspoons Roquefort or blue cheese
½ cup dry white wine	Demi-glace
Oil and butter	

Heat the butter and oil in a hot pan. Season the meat and sear to the desired color. Lift the meat out and place on tray or a plate. Discard the fat, add the shallots and the dry white wine and reduce by 1/2. Then add the stock and again reduce by 1/2. Add the cheese and use a small whip to incorporate the cheese. You can add a little cream, optional. Arrange the meat on the plate and pour the sauce over the meat. Serve with a good cabernet.



## Bradley's Meatloaf

2 lbs. Ground Beef	10 ounces pork or pork sausage
3 pieces of Bacon strips minced	½ cup Panko bread crumbs or Italian bread crumbs
3 Whole eggs	¼ cup Ketchup
1 tablespoon Dijon mustard	1 tablespoon Worcestershire sauce
1 tablespoon Chopped Parsley	1 tablespoon minced garlic
1 tablespoon minced shallots	1 teaspoon dried thyme
½ teaspoon Ground black pepper	1 ½ tablespoon salt

Pre heat oven to 400 degrees. Combine all ingredients in a large mixing bowl. Knead well until everything is well incorporated. About five minutes. Place mixture into a well greased medium loaf pan. Once oven is hot place the meatloaf on a baking sheet and bake on the top rack for approximately 45 minutes to 1 hour and fifteen minutes. Until the internal temperature is 160 degrees. Remove from oven and let stand for five minutes. Pour off excess grease. Invert pan and meatloaf will release. Serve Immediately.

