

Horseradish Crusted Fillet Mignon with Wild Mushrooms and Parsnip Puree

4 Fillet Mignon Steaks about 8 ounces each
One pound of assorted fresh wild mushrooms, cleaned and roughly chopped
½ cup beef, veal, or chicken stock
¼ cup dry red or white wine
1 three inch piece of horseradish
One pound of Parsnips

Kosher Salt
2 Tablespoons olive oil
2 shallots, diced
½ cup of cream

Season the Steaks with Salt and set aside. Peel the Parsnips and cut into a large dice, then boil in salted water until very tender. Peel and grate the horseradish, squeezing out and reserving excess liquid. In a blender or food processor puree the parsnips, cream, juice from the horseradish (this may be added 'to taste'), and a pinch of salt. Keep warm until ready to serve. Heat one tablespoon of olive oil in a large frying pan until almost smoking and add the mushrooms and shallots. When mushrooms are lightly browned add the wine, reduce, and then add the stock, once again reducing until nearly dry. Season lightly with salt and pepper, and keep warm until ready to serve.

Coat the steaks with the horseradish and sear in the remaining tablespoon of oil in a heavy bottomed sauté pan or cast iron skillet, browning each side of the steaks. Transfer to a 400 degree oven and cook to desired doneness. Serve atop the warm parsnip puree, and spoon the mushroom mixture over the top.



Mesquite Grilled T-Bone Steak

2 Thick T-Bone Steaks
2 Tablespoons Chopped Rosemary
1 Tablespoon Crushed Chili Flakes
½ cup Red Wine

3 Tablespoons Chopped Garlic
2 Tablespoons Extra Virgin Olive Oil
½ cup Red Wine
Mesquite Charcoal for Grilling

Mix together the Rosemary, Garlic, Olive Oil, Chili Flakes and Wine. Season the T-Bones generously with Kosher Salt. Spread the marinade all over the steaks and place in a large Ziploc bag, or a container just large enough to fit them in, one stacked on top of the other. Marinate for a few hours, or better yet, overnight, turning occasionally. Grill to desired doneness (I recommend medium rare) over a moderate mesquite fire, and allow to rest for at least 10 minutes before serving.



Braised Beef Short Ribs

4-5 lbs Short Ribs
Olive oil as needed
2 carrots, diced
1 large onion very small dice
4 tomatoes, diced
5 cloves garlic, whole

Flour, as needed
¼ cup butter
3 ribs of celery, diced
½ pound whole crimini mushrooms
4 cup chicken, beef, or veal stock, boiling
2/3 cup red wine

Herb Bundle:
2 large sprigs sage
4 bay leaves
2 large sprigs rosemary

Season the short ribs on all sides with salt and pepper. Dust with flour, shake off excess, and brown on all sides in olive oil in a stew pot or casserole large enough to comfortably fit the short ribs in a single layer. Remove the ribs from the pan and pour off the oil. Melt the butter in the pot, then add the onions, carrots, celery and whole garlic cloves, and cook until soft. Add red wine, reduce the liquid over high heat by ½, then add the herb bundle, tomatoes, a pinch of salt and pepper, and reduce for 10 minutes more, until thickened. Pour in hot stock, add the short ribs in a single layer, and cover with mushrooms. Place a piece of parchment paper on top and cook for 1 hour at 300, until meat is tender and just pulling away from the bone. Serve over polenta, potatoes, or rice.

