

Coppenrath Cooking Demo
Perfect Pairing with Chocolate Mousse Cake

Flaming 3 Color Pepper Crusted NY Strip Steak
Yukon Gold Baked Potato Surprise
Glazed Summer Vegetables Port Wine Shallots

4 servings

4 Prime quality 12 ounce NY strip steak

1/2 cup 3 color peppercorns

1/2 cup olive oil

2 ounces brandy

2 large yukon gold potatoes fully baked

1/2 cup milk

1 stick unsalted butter

4 medium size shallots braised in port wine

1 1/2 cup cooked summer vegetables (carrots, squash, green beans, asparagus)

1/4 cup sour cream

4 sprigs celery heart

Salt

1. Season the strip steaks with salt and cover both sides with freshly cracked peppercorns

Meanwhile heat the olive oil in a heavy skillet till lightly smoking, cook the steaks on both sides. approximate 4 -5 minutes on each side .

2. Heat the milk , cut the baked potatoes in half, remove the inside and mash with the heated milk & butter

3. Fill the potato shells with this creamy mashed potato

4. In a skillet glaze the vegetables with the rest of the butter and season with salt, arrange them onn top of the potatoes like a “bouquet”, add the port wine shallot , topp with sour creme and garnish with a celery heart sprig

4. Flame the strip steak with brandy , place the steaks on serving dish and spoon some of the drippings on top