



RECIPES

TWIN EAGLES PARTNER CHEF JAMIE GWEN'S STEAKHOUSE SALAD

Twin Eagles Partner Chef Jamie Gwen's perfectly seared, hearty steak salad with blistered tomatoes, grilled potatoes, pickled red onions, avocado, and brioche breadcrumbs might just be your next go-to weeknight dinner. Brioche breadcrumbs made from day-old bread substitute for croutons and add a lovely texture. Try out the recipe below.

STEAK, TOMATOES & POTATOES

Ingredients:

1/4 cup balsamic

2 tablespoons olive oil

One (1/2-pound) rib eye steak or 2 filet mignon steaks

2 garlic cloves, finely minced

1 cup cherry tomatoes

6 cooked baby potatoes, cut in half

Salt and freshly ground pepper

Directions:

In a small mixing bowl, combine the balsamic vinegar and olive oil. Season with salt and pepper and whisk to combine. Place the steak in a plastic bag and pour half of the marinade into the bag. Add the minced garlic to the bag, seal the bag and toss to coat well.

Refrigerate the steak for at least 1 hour and up to 4 hours. Reserve the remaining half of the balsamic mixture for a salad dressing.

Preheat your Twin Eagles Grill with a 2-zone set-up. Remove the steak from the marinade and pat dry. Sear the steak over high heat to create grill marks on one side, then move the steak to the cooler side of the grill and continue cooking to the desired doneness.

Meanwhile, place a cast iron or ovenproof skillet on the hot side of your grill and add 1 teaspoon olive oil. Once hot, add the tomatoes and season with salt and pepper. Toss often to blister the tomatoes, about 3 minutes.

Toss the potato halves with a bit of olive oil and season with salty and pepper. Place the potatoes cut side down on the grill and cook until grill marks appear.

Remove the steaks from the grill and allow it to rest for 3 minutes, to allow the juices to recirculate. Slice the steak against the grain.

SALAD

Ingredients:

4 cups mixed greens

1/4 cup mixed fresh herbs (tarragon leaves, basil leaves, mint leaves)

Pickled red onions (recipe follows)

Avocado

Brioche breadcrumbs

A spoonful of bleu cheese dressing for the steak

Directions:

Place the greens and herbs in a mixing bowl, add the reserved dressing and toss to coat well.

Transfer the greens to 2 serving bowls. To assemble the salad, place the sliced steak over the greens (and top with a spoonful of blue cheese dressing). Fill the serving bowls with the blistered tomatoes, grilled potatoes, pickled red onions and avocado.

Finish with brioche bread crumbs.

Serves 2

PICKLED RED ONIONS

Ingredients:

1 red onion

1 tablespoon granulated sugar

1/2 teaspoon salt^[1]

1/2 cup red wine vinegar

Peppercorns, fennel seed, red pepper flakes, mustard seeds, fresh rosemary or thyme, orange peel, etc. (optional)

Directions:

Slice the onions into 1/4-inch half moons. Bring a small pot of water to a boil. Place the sliced onions in a strainer and place the strainer in the sink. Once the water is boiling, pour the water over the onions. (If you want to soften and lessen the intensity of the onions more, drop them into the boiling water and let them sit for 30-seconds before draining).

Place the vinegar, sugar and salt, and any aromatics you choose, in a mason jar. Stir to dissolve. Add the onions to the jar and stir well.

To eat right away, leave the onions at room temperature for 30 minutes, then dig in. Or, fill a small mason jar with the onions and store in the fridge for up to 3 weeks.

Makes about 1 cup

BRIOCHE BREADCRUMBS

Ingredients:

2 sliced day-old brioche

2 tablespoons unsalted butter

Directions:

Pulse the bread in the food processor until fine crumbs form.

Melt the butter in a sauté pan and add the breadcrumbs. Cook, stirring often, for 3 minutes or until golden.

Cool and store at room temperature.