



COOKING CLASSES
AT SUR LA TABLE

DATE NIGHT:
NEW YORK STEAKHOUSE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 4, 8-ounce New York strip steaks
- 4 slices bacon (optional)

Produce

- 4 large shallots
- 1 small bunch flat-leaf parsley
- 1 1/2 pound lacinato kale
- 4 garlic cloves
- 1 lemon
- 4 medium russet potatoes (about 6 ounces each)
- 1 small bunch chives (optional)

Dairy

- 2 1/2 sticks unsalted butter
- 2 tablespoons gorgonzola cheese
- 3/4 cup heavy whipping cream
- 1/2 cup sour cream (optional)

Pantry Items

- Kosher salt
- Freshly ground pepper
- Vegetable oil
- Freshly grated nutmeg
- Olive oil

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife

Hand Tools/Gadgets

- Cutting board
- Measuring cups and spoons
- Mixing bowls (various sizes)
- Prep bowl
- Tongs
- Instant-read thermometer
- Microplane
- Citrus juicer or reamer
- Pepper grinder
- Slotted spoon or spider
- Wooden spoons
- Silicone pastry brush

Cookware

- Ovenproof skillet
- Stockpot or large saucepan
- Large skillet

Bakeware

- Rimmed baking sheet

Other

- Plastic wrap
- Aluminum foil
- Kitchen towel

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Seared Steak with Gorgonzola-Shallot Butter

1. Wash and dry all the produce.
2. 45 minutes before class, remove steaks and 2 sticks of unsalted butter from the refrigerator.

Garlic Creamed Kale

1. Wash and dry all the produce.
2. Bring a stockpot or large saucepan with water to a simmer.

Crispy Loaded Baked Potato

1. Preheat the oven to 400°F.
2. Cook 4 slices of bacon and crumble. This is an optional topping for the baked potatoes.

SEARED STEAK WITH GORGONZOLA-SHALLOT BUTTER

Yield: 4 servings

Before you sear the steaks, take them out of the refrigerator and let them come to room temperature for 30 to 45 minutes. You can prepare the gorgonzola-shallot butter and store it in the refrigerator for 1 week or in the freezer for 2 months.

8 ounces (2 sticks) unsalted butter, at room temperature

1/4 cup minced shallot

2 tablespoons gorgonzola cheese, crumbled

2 tablespoons minced fresh flat-leaf parsley

2 teaspoons kosher salt, plus more as needed

1 teaspoon freshly ground black pepper, plus more as needed

4, 8-ounce New York strip steaks, about 1 inch thick

Olive oil, for coating steaks

Vegetable oil, for brushing grill grates

Preheat the oven to 400°F.

1. To prepare the gorgonzola-shallot compound butter: To a medium bowl, add the butter, shallot, cheese, parsley, salt and pepper. Using a silicone spatula, combine the ingredients until they come together. Place a large piece of plastic wrap on a work surface and transfer the butter mixture to the center of the plastic wrap. Form the butter into a rough log about 1 1/2 inches in diameter. Roll the plastic wrap tightly around the butter to form a smooth log. Tightly twist ends of the plastic wrap to close and place the butter in the freezer until firm, about 30 minutes. Cut the compound butter into thin slices before serving.

2. To prepare the steaks: Coat the steaks with olive oil and season with salt and pepper. Preheat a grill pan or a large ovenproof skillet over medium-high heat. Using a silicone brush, lightly coat the pan with vegetable oil. When the oil is shimmering, carefully add the steaks and sear, about 2 minutes per side. Transfer the pan to the oven and cook to desired doneness, 6 to 8 minutes for medium-rare (or 125°F on an instant-read thermometer when inserted into the thickest part of the steak). Transfer the steaks to a cutting board and tent loosely with foil.

3. To serve: Slice the steaks into 1/2-inch slices against the grain and arrange on a warmed platter. Place thin slices of gorgonzola-shallot butter between each slice of steak and serve immediately.

Recipe variations:

- Try the compound butter on salmon, grilled chicken and grilled squash.
- Compound butter can be made with any of your favorite ingredients, some of our favorites are truffle salt, lemon zest, chives, thyme, cilantro, or spices like cayenne pepper.

GARLIC CREAMED KALE

Yield: 4 servings

1 1/2 pound lacinato kale, stemmed and roughly chopped
2 tablespoons unsalted butter
2 shallots, cut into 1/4-inch dice
4 garlic cloves, sliced
3/4 cup heavy whipping cream
1/8 teaspoon freshly grated nutmeg
1 teaspoon fresh lemon juice, plus more to taste
Kosher salt and freshly ground black or white pepper

1. **To blanch the kale:** Bring a large pot of water to a boil over high heat; generously season with salt. Working in batches, add the kale and cook just until wilted, 1 to 2 minutes. Using a slotted spoon or spider, transfer the kale to an ice water bath to cool and then to a colander to drain well. Repeat blanching the remaining kale. Once blanched, squeeze kale in a clean kitchen towel to remove as much water as possible.

3. To a large skillet set over medium heat, add the butter. When the butter is melted, add the shallots and cook, stirring occasionally until translucent, about 4 minutes. Add the garlic and cook until fragrant, 1 minute. Add the cream and nutmeg, reduce heat and cook until thickened, about 5 minutes. Add the kale and cook until heated through. Taste and adjust the seasoning with salt, pepper, and lemon juice.

4. **To serve:** Transfer creamed kale to a serving bowl and serve immediately.

Recipe variations:

- For a traditional side dish, substitute spinach for the kale in this recipe.

CRISPY LOADED BAKED POTATO

Yield: 4 servings

4 medium russet potatoes (about 6 ounces each)
1 tablespoon vegetable oil
1 3/4 teaspoons kosher salt, divided
1/2 teaspoon freshly ground black pepper, divided

Toppings:

Gorgonzola-shallot butter (recipe included)
1/2 cup sour cream
1/4 cup fresh chives, minced
4 slices bacon, cooked until crisp and crumbled

Preheat the oven to 400°F. Line a baking sheet with aluminum foil.

1. **To cook the potatoes:** Rub potatoes with oil and season with 1/2 teaspoon of the salt and 1/8 teaspoon of the pepper. Place potatoes on the baking sheet and transfer to the preheated oven. Bake until fork-tender, about 1 hour. Let the potatoes sit until cool enough to handle.
3. **To assemble:** Score a line into the skin of the potato from end-to-end. With your hands placed on either end of the potato, squeeze the ends towards each other to open the potato skin up and expose the interior. Place a few slices of the compound butter onto the opened potato, a dollop of sour cream and garnish chives and crumbled bacon.

Recipe variations:

- **Additional delicious baked potato toppings:** Thinly sliced green onions, steamed broccoli, cheddar cheese and truffle salt.