



Salt and Pepper Braised Beef

Yield: 1 Quart

Ingredients

Beef Chuck Roast (3 to 4 Pounds)

1 Tablespoon Kosher Salt

1 Teaspoon Ground Black Pepper

¼ Cup Extra Virgin Olive Oil

2 Cups Beef Stock

Method

- 1) Place beef chuck in a large pan and sprinkle both sides with the salt and pepper, using about 1 tablespoon per side. Rub mixture evenly onto beef.
- 2) In a large pan, heat the oil over medium heat until oil is hot. Carefully add beef to pan and sear meat until well caramelized. Turn beef over and allow to caramelize on the other side.
- 3) Add stock to pan. Cover pan tightly and place in a 250° oven.
- 4) Continue to braise the beef until fork-tender, approximately 2 hours, until internal temperature reaches 180° to 185°. Cooking time will vary depending on size of the chuck roast.
- 5) Once tender, allow roast to rest about 10 minutes. Cut thin slices across the grain and serve.



Beurre Blanc Sauce

Yield: 1½ Cups

Ingredients

3 Sticks Cold Unsalted Butter (24 Tbsp.), Cut into Chunks

¼ Cup Dry White Wine

¼ Cup White Wine Vinegar

1 Tablespoon Minced Shallots

¼ Teaspoon Kosher Salt

Pinch of Cayenne Pepper

½ Teaspoon Fresh Lemon Juice

Method

- 1) Have butter ready. Bring wine and vinegar to a boil in a saucepan, add shallots. Lower heat to a simmer; cook until most of the liquid has evaporated.
- 2) Remove pan from heat; whisk 2 pieces of butter into the reduction. Set pan over low heat and continue whisking butter into sauce a chunk at a time, allowing each piece to melt into sauce before adding more.
- 3) Remove sauce from heat; whisk in lemon juice. Add seasoning to taste.

Savory Bread Pudding



Yield: 6 Servings

Ingredients

- 1 Bunch Kale, Any Type, Stemmed and Washed
- 1 Tablespoon Extra Virgin Olive Oil
- ½ Garlic Scapes, Chopped
- 1 Teaspoon Fresh Thyme Leaves
- Salt and Freshly Ground Pepper
- ½ Pound Stale Bread, Cut into 1-inch cubes
- 2 Ounces Grated Gruyère Cheese
- 1 Ounce Grated Parmesan Cheese
- Salt and Freshly Ground Pepper
- 4 Eggs
- 2 Cups Heavy Cream

Method

- 1) Bring a medium or large pot of water to a boil, salt generously and add the kale. Cook 2 to 3 minutes, until tender but still colorful. Transfer to a bowl of cold water, then drain and squeeze out excess water. Chop coarsely and set aside.
- 2) Heat the oil over medium-high heat in a heavy, wide skillet and add the garlic scapes. Cook, stirring often, until they begin to soften, and add the thyme, salt and pepper to taste.
- 3) Continue to cook for another minute or two, until the garlic scapes are tender and fragrant. Stir in the kale, toss together and remove from the heat.
- 4) Preheat the oven to 350°. Butter a 2-quart baking dish. In a large bowl, combine the bread cubes, the mushrooms and kale, and the two cheeses and toss together. Transfer to the prepared baking dish.
- 5) Beat together the eggs and milk. Add salt and pepper to taste and pour over the bread mixture. Let sit for 5 to 10 minutes before baking so that the bread can absorb the liquid.
- 6) Place in the oven and bake 40 to 50 minutes, until puffed and browned. Remove from the oven and serve hot or warm.