



## Rib Eye with Red Skin Mashed Potatoes

New Orleans inspired chicory and cocoa rubbed Wagyu rib eye steak with red skin mashed potatoes, chicory gravy, and a roasted rutabaga succotash.

### INGREDIENTS

6 Wagyu rib eye steaks

2 lbs. (960 g) Lamb's Supreme® Red Skin mashed potatoes (M22), keep hot

#### Chicory and Cocoa Spice Rub:

2 Tbsp. (10 g) finely ground coffee

3 Tbsp. (37.5 g) brown sugar

2 Tbsp. (14 g) fresh cracked black pepper

3 Tbsp. (51 g) kosher salt

2 Tbsp. (14 g) paprika

1 Tbsp. (7.5 g) unsweetened cocoa powder

#### Creamy Chicory Coffee Sauce:

1 1/2 cups (360 mL) heavy cream

3 Tbsp. (22.5 g) cocoa powder

3 Tbsp. (6.3 g) instant espresso powder

6 Tbsp. (59 g) chicory powder

2 1/2 cups (400 g) granulated sugar

1 Tbsp. (15 mL) water

9 Tbsp. (126 g) unsalted butter

2 1/4 tsp. (13.5 g) kosher salt

#### Roasted Rutabaga Succotash:

1 28 oz. can (840 g) diced tomatoes, undrained

1 1/2 cups (180 g) frozen lima beans, thawed

10 oz. (300 g) roasted rutabaga  
10 oz. (300 g) frozen corn, thawed  
1 medium green pepper, chopped  
1 medium onion, chopped  
1/3 cup (79 mL) ketchup  
1 1/2 tsp. (9 g) salt  
1 1/2 tsp. (1 g) dried basil  
1 tsp. (0.8 g) rubbed sage  
1 tsp. (2.3 g) paprika  
1/2 tsp. (2.3 g) black pepper  
1 bay leaf  
1 cup (120 g) sliced fresh or frozen okra  
Chiffonade of parsley for garnish

## DIRECTIONS

### Chicory and Cocoa Spice Rub:

Blend all ingredients

### Creamy Chicory Coffee Sauce:

1. Combine cream, cocoa, chicory and espresso powder in a medium bowl and whisk until powder is dissolved; set aside.
2. Combine sugar and water in a small saucepan and stir to combine. Place over medium-high heat, bring to a boil, and let cook undisturbed until amber in color, about 5 minutes. Immediately add butter and stir to incorporate.
3. Remove from heat and whisk in cream mixture and salt until smooth.
4. Allow to cool and pour into bottles for service.

### Roasted Rutabaga Succotash:

1. Place all ingredients except okra and parsley, in large saucepan, bring to a simmer and simmer for 45 minutes.
2. Add okra; simmer, uncovered, 15 minutes longer.
3. Discard bay leaf before serving.

### Steak Prep:

1. Preheat grill to medium high heat.
2. Remove steaks from refrigerator approximately 30 minutes before grilling.
3. Rub steaks with chicory and cocoa spice blend.
4. Place steaks on grill 2-3 minutes on each side or (internal temp 130-140° F) (54-60° C)
5. Take off grill and let rest 5 minutes.

### Plate Assembly:

1. Place Wagyu steak on plate accompanied by serving of succotash and red mashed potatoes.
2. Drizzled creamy chicory sauce over steak and red skinned mashed potatoes.

### Yield

6+ portions