



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

Chicory and Cocoa Spice Rub:

2 Tbsp. finely ground coffee

3 Tbsp. brown sugar

2 Tbsp. fresh cracked black pepper

3 Tbsp. kosher salt

2 Tbsp. paprika

1 Tbsp. unsweetened cocoa powder

Creamy Chicory Coffee Sauce:

1 1/2 cups heavy cream

3 Tbsp. cocoa powder

3 Tbsp. instant espresso powder

6 Tbsp. chicory powder

2 1/2 cups granulated sugar

1 Tbsp. water

9 Tbsp. unsalted butter

2 1/4 tsp. kosher salt

Roasted Rutabaga Succotash:

1 can (28 oz.) diced tomatoes, undrained

1 1/2 cups frozen lima beans, thawed

10 oz. roasted rutabaga
10 oz. frozen corn, thawed
1 medium green pepper, chopped
1 medium onion, chopped
1/3 cup ketchup
1 1/2 tsp. salt
1 1/2 tsp. dried basil
1 tsp. rubbed sage
1 tsp. paprika
1/2 tsp. black pepper
1 bay leaf
1 cup 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)
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