



Serve Beautifully: Picture-Perfect Dishes





Tyson



FRESH MEATS TEAM

Crafting beautiful plates of food night after night takes passion and persistence. In today's world, chefs must stay on top of every trend while also looking for cutting-edge ideas to make their restaurant stand out. The Tyson Fresh Meats Foodservice Team has curated some of their favorite meat-forward dishes to provide inspiration for meals your customers will love.

*People who love to eat are
always the best people.*



JULIA CHILD

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pork



Apple Braised Pork Butt

Makes: 8 servings

Ingredients:

- 1 boneless pork butt (about 8 pounds)
- 1 teaspoon plus 1 ½ teaspoons olive oil, divided
- 1 tablespoon plus 1 teaspoon kosher salt, divided
- 2 teaspoons plus ½ teaspoon freshly ground black pepper, divided
- 2 teaspoons paprika
- 4 tart apples, peeled, cored, divided
- 1 teaspoon dried sage
- 1 teaspoon dried rosemary
- ½ teaspoon crushed fennel seed
- 1 cup chopped yellow onion
- 5 garlic cloves
- 1 ½ cups chicken stock
- 1 cup apple cider
- ¼ cup apple cider vinegar
- 4 thyme sprigs
- 6 miniature apples, halved, optional garnish
- 18 small fresh sage leaves, optional garnish

Directions:

1. Preheat oven to 350°F. Pat pork dry; rub with 1 teaspoon olive oil. Sprinkle with 1 tablespoon salt, 2 teaspoons pepper and 2 teaspoons paprika.

2. Grate 2 apples.

3. In a small bowl, combine grated apples, sage, rosemary, fennel seed, remaining 1 teaspoon salt and remaining ½ teaspoon pepper. Spread apple mixture in the cavity of the roast. Tie pork with butcher's twine.

4. In large skillet, warm remaining 1 ½ teaspoons olive oil over high heat. Add pork and brown on all sides. Move meat to a roasting pan; roast 1 hour and 45 minutes or until internal temperature is 125°F. Remove roast from oven; let rest 30 minutes.

5. Core, peel and slice remaining apples.

6. In same large skillet over medium-low heat, add onion, apple slices and garlic; cook for 15 minutes. Add chicken stock, apple cider and vinegar. Bring to a boil; add thyme sprigs. Cover; cook for 15 minutes.

7. Immersion blend apple mixture; strain. Serve sauce with roast.

Extra

To create a garnish, lightly coat a skillet with olive oil. Brown miniature apples and fry sage leaves. Carefully lay these atop slices of the pork roast before serving.

Drink Pairing

An easy way to find a drink pairing is to incorporate ingredients that are already in your meal. For our Apple Braised Pork Butt, highlight the apples by pairing it with hard cider. The cider will be crisp and refreshing, balancing the richness of the meal.

See side dishes on page 08

Young Greens Salad

Ingredients:

- 8 cups field greens
- 1 tablespoon olive oil
- 1 teaspoon apple cider vinegar
- 1 teaspoon white wine vinegar
- 1 teaspoon chopped shallot
- ½ teaspoon dried dill weed
- ¼ teaspoon dried tarragon
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

1. Place greens in medium mixing bowl.
2. In small bowl, whisk oil, vinegars, shallots, dill, tarragon, salt and pepper. Pour over greens; toss to mix.

Roasted Potato Salad

Ingredients:

- 24 ounces fingerling potatoes, halved
- 2 teaspoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons mayonnaise
- 1 tablespoon whole grain mustard
- 2 teaspoons chopped fresh dill
- 1 teaspoon white vinegar
- ½ teaspoon brown sugar

Directions:

1. Preheat oven to 350°F.
2. On parchment lined baking pan, toss potatoes with olive oil, salt and pepper. Roast 45 minutes or until tender. Cool potatoes to room temperature.
3. In medium bowl, combine mayonnaise, mustard, dill, vinegar and brown sugar. Add potatoes; toss until combined.



Asian Pork Loin Chops

Makes: 4 servings

Ingredients:

- 4 pork loin chops (6 ounces each)
- 2 shallots, cut into thin rings
- ½ cup sugar
- 6 tablespoons fish sauce
- 1 tablespoon rice vinegar
- 2 teaspoons olive oil
- 1½ teaspoons soy sauce
- ½ teaspoon freshly ground black pepper
- 4 lime wedges

Directions:

1. In large flat bowl, combine shallots, sugar, fish sauce and rice vinegar; stir until sugar dissolves. Reserve half of the marinade and store in refrigerator until time to make sauce.
2. Put chops in marinade; marinate for 30 minutes turning chops every 5 minutes.
3. Remove pork chops from marinade and discard used marinade. Season with black pepper.
4. Preheat oven to 350°F.
5. In a heavy bottomed pan, heat olive oil. Brown chops for 1 to 2 minutes per side. Be careful not to char the chops. Remove from pan and transfer to rack over a shallow roasting pan. Roast for 15 to 20 minutes or until internal temperature reaches 135°F. Let chops rest for 10 minutes.
6. To make sauce, bring reserved marinade to a boil whisking constantly. Add soy sauce and continue to reduce to ½ cup.
7. Serve about 1 tablespoon sauce with each chop. Garnish with lime wedges.

Drink Pairing

The Japanese Yuzu fruit perfectly complements the sauce that tops the Asian Pork Loin Chops. Combine the yuzu with ginger, mint and your favorite gin to turn it into a perfect gin mojito.

See side dishes & drink on page 10

Sesame Crisped Rice

Ingredients:

- 2 cups water
- 1 cup long grain rice
- 1 tablespoon sesame oil
- 2 teaspoons sesame seeds
- 1 teaspoon kosher salt
- ½ teaspoon ground white pepper
- 2 teaspoons chopped chives

Directions:

1. In medium saucepan, bring water to a boil; stir in rice. Reduce heat to simmer; cover. Cook for about 20 minutes. When rice is tender, drain any excess water.
2. In heavy skillet, heat sesame oil over high heat. Add sesame seeds, rice, salt and pepper; toss several times to evenly coat rice.
3. Let rice crisp in hot pan before tossing again. Rice may take up to 10 minutes to gain a crisped texture. Sprinkle with chives.

Bok Choy

Ingredients:

- 3 baby bok choy
- 2 teaspoons olive oil
- 1 teaspoon minced garlic
- ¼ teaspoon minced fresh ginger
- ¼ teaspoon crushed red pepper flakes, optional
- ½ teaspoon kosher salt
- ⅛ teaspoon brown sugar

Directions:

1. Cut bok choy in quarters.
2. In large skillet, heat olive oil. Add garlic and ginger; cook 1 minute. Add bok choy and toss to heat evenly.
3. Add red pepper flakes, if desired, salt and brown sugar. Toss again to coat evenly.

Yuzu Gin Mojito

Makes: 2 drinks

Ingredients:

- 6 ounces gin
- Juice from 1 yuzu
- 2 tablespoons ginger-mint simple syrup
- Mint leaves for garnish

Directions:

1. Combine gin, yuzu juice and simple syrup in a cocktail shaker. Shake.
2. Pour into two glasses filled with ice. Garnish with fresh mint leaves.

Ginger-Mint Simple Syrup

Ingredients:

- ½ cup water
- ½ cup honey or sugar
- ½ cup roughly chopped mint leaves
- 1-inch piece ginger, chopped

Directions:

1. Combine all ingredients in a small saucepan over medium heat.
2. Stir constantly for 3 minutes to dissolve honey. Continue cooking for another 5 minutes until a syrup-like texture is achieved.
3. Strain the syrup and allow to cool slightly before use.



PLEASE DRINK RESPONSIBLY

Chipotle Peach St. Louis Ribs

Makes: 4 servings

Ingredients:

- 1 rack St. Louis ribs
- ½ cup sugar
- ½ cup paprika
- ¼ cup garlic powder
- ¼ cup kosher salt
- 1 tablespoon chipotle powder
- 1 ½ teaspoons ground black pepper
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons dry mustard
- 1 ½ teaspoons dried oregano
- 1 cup peach preserves

Drink Pairing

Smoked St. Louis Style Ribs are classic Americana. Pair them with a simple American lager to quench your thirst with a low alcohol content.

See side dishes on page 12

Directions:

1. Preheat smoker to 230°F.
2. In medium bowl, combine sugar, paprika, garlic powder, salt, chipotle powder, pepper, cumin, mustard and oregano.
3. Remove thin membrane, if present, from rib side of slab. Pat slab dry; rub with half the spice mixture. Let stand for at least 1 hour.
4. Rub remaining spice mixture on ribs. Place meat side up in smoker. Let smoke for 2 ½ hours, checking often that smoke and temperature remain constant.
5. Remove ribs from smoker; wrap in a large sheet of heavy-duty aluminum foil. Return to smoker for an additional 1 ½ hours.
6. Unwrap ribs and brush lightly with peach preserves.
7. Place ribs under a broiler for 2 to 3 minutes until lightly brown. Remove ribs and let stand for 10 minutes.

Extra

Eat with your eyes first? St. Louis style ribs are cut from the meaty, flavorful spareribs, giving them a uniform size and shape – and a superior presentation.

Spicy Cheddar Cornbread

Ingredients:

- ¾ cup cornmeal
- ¾ cup flour
- ½ teaspoon kosher salt
- ¾ teaspoon baking powder
- 1 egg
- 1 cup buttermilk
- 2 tablespoons honey, divided
- 3 tablespoons unsalted butter, melted
- 4 ounces cheddar cheese, grated
- ¼ cup jalapeños, seeded and diced
- 3 tablespoons jalapeños, sliced thin for garnish

Directions:

1. Preheat oven to 400°F. Lightly grease a 9x5-inch loaf pan with butter.
2. In a medium bowl, combine cornmeal, flour, salt and baking powder; set aside.
3. In a separate bowl, beat egg, buttermilk and 1 tablespoon honey; stir in melted butter.
4. Add egg mixture to dry mixture; stir to combine. Do not over mix.
5. Fold in cheese and diced jalapeño.
6. Pour batter into a prepared loaf pan; arrange jalapeño slices on top of batter.
7. Bake 20 minutes or until edges are golden brown. Drizzle remaining 1 tablespoon honey on cornbread.

Watermelon Tomato Feta Salad

Ingredients:

- 1 medium watermelon, rind removed
- 3 medium heirloom tomatoes
- 1 teaspoon kosher salt
- ¾ teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 1 tablespoon champagne vinegar
- 4 ounces crumbled feta
- 1 tablespoon chopped fresh basil

Directions:

1. Slice watermelon and tomatoes; arrange on salad plates or a platter.
2. Season with salt and pepper. Drizzle with olive oil and vinegar.
3. Sprinkle with feta and basil.



Citrus Grilled Pork Tenderloin

Makes: 4 servings

Ingredients:

- 1 pork tenderloin (1 to 1 ¼ pounds)
- 2 oranges, divided
- 2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- 2 tablespoons chopped fresh rosemary, plus sprigs for garnish
- 2 teaspoons fennel seeds
- 1 tablespoon minced garlic
- 1 tablespoon Dijon mustard
- 2 teaspoons kosher salt
- 1 teaspoon sugar
- 1 teaspoon freshly ground black pepper
- ¼ teaspoon red pepper flakes

Directions:

1. Trim and discard silver skin from pork tenderloin; place tenderloin in a sealable plastic bag.
2. Grate rind from 1 orange. Cut orange in half; juice to make ½ cup. Reserve remaining orange.
3. In a small bowl, whisk grated rind, orange juice, lemon juice, olive oil, rosemary, fennel, garlic, mustard, salt, sugar, black pepper and pepper flakes. Add marinade to tenderloin in bag; seal.
4. Marinate tenderloin for at least 2 hours, or overnight.
5. Preheat grill on high.
6. Remove tenderloin from marinade; discard marinade.
7. Grill tenderloin 8 to 10 minutes per side or until the internal temperature reaches 145°F. Let rest covered for 10 minutes.
8. Slice remaining orange. Grill slices for 2 to 3 minutes. Serve tenderloin with orange slices and rosemary sprigs.

Drink Pairing

Pair this fruity, herbal pork tenderloin with the ever-versatile Sauvignon Blanc. Typically bright and grassy with balanced acid, this wine won't overpower your pork.

See side dishes on page 14

Crispy Polenta

Ingredients:

- 2 cups whole milk
- 2 cups low-salt chicken broth
- 1 bay leaf
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 cup plus 1 tablespoon coarse cornmeal, divided
- ½ cup grated Swiss cheese
- 3 tablespoons unsalted butter, divided
- 1 tablespoon plus ¼ teaspoon olive oil, divided
- 4 sage leaves, chopped

Directions:

1. In a medium saucepan, bring milk, chicken broth, bay leaf, salt and pepper to a boil. Remove and discard bay leaf.
2. Whisk in cornmeal and reduce heat to medium. Stir frequently until polenta thickens, 30 to 45 minutes, depending on thickness of it. Remove polenta from heat and stir in cheese and 2 tablespoons butter.
3. Lightly grease a 15x10-inch pan with olive oil and spread polenta evenly until it is ¾-inch thick. Cool polenta in refrigerator for at least 2 hours.
4. Cut polenta cake into desired serving shape. Gently press each polenta cake into cornmeal to coat; repeat. Heat a skillet with 1 tablespoon butter and 1 tablespoon olive oil. Add polenta and fry, turning once until golden on both sides.
5. In the same skillet, add ¼ teaspoon olive oil. Fry sage for 30 seconds. Top each piece of polenta with sage.

Shaved Fennel Salad

Ingredients:

- 1 fennel bulb with fronds
- 2 tablespoons pine nuts
- 1 teaspoon minced fresh tarragon
- ½ teaspoon minced shallot
- 2 teaspoons white wine balsamic vinegar
- 1 ½ tablespoons extra virgin olive oil
- 1 orange, segmented

Directions:

1. Thinly slice fennel bulb; set aside. Reserve 1 teaspoon fennel fronds.
2. Heat a small pan; add pine nuts and toast for 3 to 4 minutes or until lightly browned. Set aside.
3. In medium mixing bowl, combine tarragon, shallot and vinegar; whisk in olive oil.
4. Add fennel and orange segments to vinaigrette and toss.
5. Top salad with pine nuts and reserved fennel fronds.



Garlic Scored Pork Roast

Makes: 8 servings

Ingredients:

- 1 frenched pork loin roast with 10 bones (5 to 6 pounds)
- 2 tablespoons olive oil
- 2 tablespoons kosher salt
- 1 teaspoon freshly ground black pepper
- 20 medium garlic cloves
- 2 ounces goat cheese
- ¼ cup half and half
- 3 tablespoons honey
- 1 tablespoon microgreens

Directions:

1. Preheat oven to 350°F. Pat roast dry.
2. With a sharp knife, score fatty side of roast approximately ¼ inch deep.
3. Rub roast with olive oil; season with salt and pepper.
4. Pierce roast with a knife and insert a clove in each piercing.
5. Place pork on a roasting pan; roast 90 minutes or until internal temperature reaches 130°F.
6. Remove roast from oven and let rest for 20 minutes.
7. In small saucepan, combine cheese, half and half and honey. Stir constantly over medium-low heat until smooth.
8. Garnish roast with cheese sauce and microgreens.

Frenched

[frenched] *verb*

to trim or clean meat off bones for an elevated presentation

Drink Pairing

Lean cuts of pork pair best with subtle wines. Try a Chenin Blanc from an arid region such as South Africa to perfectly complement this meal.

See side dishes on page 16

Hasselback Potatoes

Ingredients:

- 8 Yukon Gold potatoes, about 5 ounces each
- 2 tablespoons olive oil
- 4 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper
- 4 teaspoons grated Parmesan cheese
- 2 teaspoons chopped fresh Italian parsley

Directions:

1. Preheat oven to 350°F.
2. Cut bottom of each potato to lay flat.
3. Place potato between two bamboo skewers taped to a cutting board.
4. Cut even slices $\frac{1}{8}$ inch apart, using skewers as a guide to not cut all the way through the bottom of the potato.
5. Place potatoes on a parchment covered baking pan. Drizzle with olive oil; season with salt and pepper.
6. Roast potatoes until tender, approximately 1 hour. Sprinkle with Parmesan and parsley.

Roasted Asparagus

Ingredients:

- 2 pounds asparagus, trimmed
- 2 teaspoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Directions:

1. Preheat oven to 450°F.
2. Place asparagus on aluminum-foil lined baking sheet. Toss with olive oil, salt and pepper.
3. Roast asparagus for 15 minutes or until tender.



Kentucky Bourbon Baby Back Ribs

Makes: 4 servings

Ingredients:

- 1 rack baby back ribs
- Rub
- Sauce

Rub Ingredients:

- 2 tablespoons sugar
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 2 teaspoons onion powder
- 1 ½ teaspoons garlic powder

- 1 ½ teaspoons ground cumin
- ½ teaspoon smoked paprika
- 1 teaspoon coriander
- ½ teaspoon cumin
- ½ teaspoon dry mustard powder
- ½ teaspoon dried thyme
- ¼ teaspoon brown sugar

Sauce Ingredients:

- 3 tablespoons brown sugar
- ⅓ cup plus 1 tablespoon bourbon
- ¼ cup tomato sauce
- ¼ cup tomato paste
- 1 tablespoon beef broth
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ¼ teaspoon cayenne pepper

Directions:

1. Preheat smoker to 230°F.
2. In a medium bowl combine rub ingredients.
3. Remove thin membrane from rib side of slab, if it is present. Pat slab dry; rub with half the spice mixture. Let stand for at least 1 hour.
4. Rub remaining spice mixture on ribs. Place meat side up in smoker. Let smoke for 2 ½ hours, checking often that smoke and temperature remain constant.
5. Remove ribs from smoker; wrap in large

sheet of heavy-duty aluminum foil. Return to smoker for an additional 1 ½ hours.

6. While ribs are smoking, prepare sauce. In a small saucepan combine all sauce ingredients, except the extra 1 tablespoon bourbon.
7. Cook over low heat until thickened, about 5 minutes. When ribs are ready to come out of smoker, stir in remaining 1 tablespoon bourbon.
8. Place ribs on an aluminum foil lined sheet pan; brush sauce on ribs. Broil ribs 7 to 10 minutes or until sauce starts to brown.

Drink Pairing

A perfect pitcher drink for a cookout, this cocktail uses the same bourbon from the ribs recipe and accents it with limoncello to make the drink lighter, brighter and summery.

See side dishes & drink on page 18

Garden Fresh Bean Salad

Ingredients:

- ½ cup small green beans
- ½ cup yellow wax beans
- ½ cup Romano beans
- ¼ cup fresh fava beans, pod removed
- 2 tablespoons shaved red onion
- 1 teaspoon chopped chives
- ½ teaspoon grated lemon peel
- 1 tablespoon plus 1 teaspoon olive oil
- 2 teaspoons champagne vinegar
- 2 teaspoons lemon juice
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

1. Trim green and yellow beans. Trim Romano beans and cut into bite sized pieces. In small saucepan, boil water. Add beans and blanch 1 minute. Remove beans to ice water; drain. Place in medium mixing bowl.
2. Blanch fava beans for 30 seconds; chill in ice water. Drain and remove skin. Add to bowl.
3. In small bowl, combine red onion, chives, lemon peel, olive oil, vinegar, lemon juice, salt and pepper. Pour over beans; stir to combine.

Cream Corn Hush Puppies

Ingredients:

- 1 tablespoon butter
- 3 tablespoons minced yellow onion
- ¾ cup fresh yellow corn kernels
- 3 tablespoons flour
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup plus 2 tablespoons cold milk
- ½ cup flour
- 2 eggs, beaten
- ½ cup panko breadcrumbs

Directions:

1. In medium saucepan, warm butter over medium heat. Add onion and cook until translucent, about 3 minutes.
2. Stir in corn; continue cooking for 8 to 10 minutes.
3. Stir in flour, salt and pepper. Remove pan from heat; whisk in milk.
4. Return mixture to medium heat; stir continuously for 5 minutes. Cool.
5. Heat fryer with oil according to manufacturer's instructions to 350°F
6. Scoop corn mixture into balls. Dip each ball into flour and then eggs, and finally breadcrumbs.
7. Fry until golden, about 3 minutes.

Bourbon Tea Pitcher

Makes: 8 drinks

Ingredients:

- 12 ounces bourbon
- 4 ounces limoncello
- 32 ounces freshly brewed iced tea
- Lemon wedges for garnish

Directions:

1. Mix bourbon, limoncello and tea in a pitcher.
2. Serve in glasses with ice and garnish with lemon wedge.



Pan-seared Pork Tomahawk with Pinot Noir Sauce

Makes: 4 servings

Ingredients:

- 4 pork tomahawk steaks (12 ounces each)
- 4 teaspoons olive oil, divided
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 1 teaspoon minced shallot
- ½ teaspoon chopped fresh thyme leaves
- ½ cup Pinot Noir wine
- ¼ cup beef broth
- 2 tablespoons unsalted butter

Drink Pairing

Pinot Noir and pork share a sweet succulence. The tannins in the wine will cleanse the palette so every bite tastes as good as the first.

See side dishes on pages 20

Directions:

1. Preheat oven to 350°F. Brush steaks with 2 teaspoons olive oil; sprinkle with salt and pepper.
2. In large skillet, over high heat add remaining 2 teaspoons olive oil. Sear each steak until golden on each side. Transfer steaks to rack over a shallow roasting pan. Roast for 15 to 20 minutes or until internal temperature reaches 145°F. Let steaks rest 10 minutes.
3. In same skillet, add shallot and cook 1 to 2 minutes or until translucent; add thyme leaves, Pinot Noir and beef broth; reduce until a thick consistency. Remove from heat. Stir in butter.
4. Serve steaks with pan sauce.

Extra

Let me catch your eye - the Pork Tomahawk is a bone-in pork chop with several inches of trimmed and cleaned bone left attached and exposed. This allows for an impressive pork chop presentation.

Whipped Russet Potatoes

Ingredients:

- 4 medium russet potatoes, peeled and cubed
- 1 ½ teaspoons kosher salt
- ½ teaspoon freshly ground nutmeg
- ½ cup cream
- ¼ cup milk

Directions:

1. In medium saucepan, place potatoes. Add enough water to cover them. Bring water to a boil; reduce to a slow simmer and cook for 20 to 25 minutes or until potatoes are fork tender.
2. Drain potatoes, reserving ½ cup water; pour into a bowl. Whip potatoes with a hand blender until free from lumps. Do not over whip.
3. Add salt, nutmeg, cream and milk to a blender and whip. If the consistency is too thick, add reserved water.

Sugar Snap Peas with Fresh Mint Salad

Ingredients:

- 6 ounces snap peas, trimmed
- ¼ cup fresh mint, chopped
- 1 teaspoon minced shallot
- 2 teaspoons grated lemon rind
- ½ teaspoon lemon juice
- 1 teaspoon olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

1. Combine all ingredients in a bowl. Toss to coat and serve.

pork



Pork Cushion Cubanos

Makes: 4-6 servings

Ingredients:

- 1 pork cushion (3 ½ pounds)
- 2 teaspoons olive oil, divided
- 1 ½ tablespoons plus 1 teaspoon minced garlic, divided
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon ground oregano
- 1 medium yellow onion, diced
- 1 cup chicken stock
- Juice of 1 orange
- Juice of 1 lime
- 1 baguette, cut into 4 to 6 pieces
- 4 to 6 teaspoons butter
- 6 ounces sliced deli ham
- 4 to 6 slices Swiss cheese
- 4 to 6 slices dill pickles
- 4 to 6 teaspoons Dijon mustard

Drink Pairing

Pair this Cuban-style sandwich with a classic Cuba Libre. The creation of this cocktail coincided with Cuba's independence, giving the drink a rich history.

See side dishes & drink on page 22

Directions:

1. Preheat oven to 350°F. Pat roast dry; rub with 1 teaspoon olive oil. In a small bowl, combine 1 ½ tablespoons garlic, salt, pepper, cumin, coriander and oregano. Rub seasonings over roast.
2. In a medium roasting pan, warm remaining 1 teaspoon olive oil; add roast and brown on all sides. Add onion, remaining 1 teaspoon garlic, chicken stock, orange juice and lime juice; stir. Cover pan; cook in oven for 3 hours.
3. Remove roast from pan; reduce juices over medium-high heat to desired consistency. Slice roast into ¼-inch thick slices.
4. Slice baguette pieces horizontally in half and butter each piece. In large skillet, toast buttered sides of baguette. Remove from pan. In same pan, warm ham. On bottom pieces of bread, place a slice of cheese, a ham slice, roast slices and pickle slice. Spread mustard on top pieces of baguette; finish sandwich. Serve with reduced juices.

side dishes / plantain chips & spicy Cuban slaw

Plantain Chips

Ingredients:

- ½ cup mayonnaise
- 2 teaspoons lime juice
- ½ teaspoon minced shallot
- ½ teaspoon chopped fresh cilantro
- ½ teaspoon ground cumin
- ¼ teaspoon ground coriander
- 2 firm plantains
- ½ teaspoon kosher salt

Directions:

1. In small bowl, whisk together mayonnaise, lime juice, shallots, cilantro, cumin and coriander.
2. Heat fryer with oil according to manufacturer's instructions to 300°F.
3. Peel plantains; thinly slice with mandoline or sharp knife. Gently drop pieces into hot oil.
4. When chips are crispy, remove from oil with slotted spoon; drain on paper towels. Sprinkle with salt. Serve hot with dipping mayonnaise.

Spicy Cuban Slaw

Ingredients:

- 8 ounces green cabbage, thinly sliced, about 1 heaping cup
- 5 ounces red cabbage, thinly sliced, about ¾ cup
- 3 ounces carrot, shredded, about ½ cup
- 1 tablespoon chopped fresh cilantro
- 2 teaspoons sliced jalapeño
- 3 tablespoons mayonnaise
- 2 teaspoons lime juice
- 1 teaspoon red wine vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon crushed red pepper

Directions:

1. In a medium bowl, toss together all ingredients until combined.

Cuba Libre

Makes: 1 drink

Ingredients:

- 2 ounces white rum
- 6 ounces Coca-Cola
- 2 lime wedges for garnish

Directions:

1. Using a high-ball glass, add ice, rum and Coca-Cola to the glass and stir once.
2. Squeeze lime into the drink and drop the wedge into the drink for garnish.





Roasted 5-Bone Rib End with Pomegranate Glacé

Makes: 4 servings

Ingredients:

- 1 5-Bone Rib End (3 pounds)
- 2 teaspoons olive oil, divided
- 1 ½ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 teaspoon minced shallot
- 1 ½ cups pomegranate juice, not bitter
- 1 cup chicken stock
- ¼ cup sugar
- 3 thyme sprigs
- ½ teaspoon chopped fresh thyme leaves

Directions:

1. Preheat oven to 350°F. Pat roast dry; rub with 1 teaspoon olive oil. Sprinkle with salt and pepper.
2. In a large pan, heat remaining 1 teaspoon olive oil over high heat; add meat and brown all sides.
3. Transfer meat to rack over a shallow roasting pan. Roast meat for 45 minutes or until internal temperature reaches 130°F. Remove meat from oven; let rest 15 minutes.
4. In the pan the meat browned, add shallots and cook until translucent. Add pomegranate juice, chicken stock, sugar, thyme sprigs and thyme; reduce over medium-high heat until glacé coats back of a spoon, about 10 minutes.
5. Slice rib roast and serve with pomegranate glacé.

Drink Pairing

This 5-Bone Rib Roast is the perfect centerpiece of a holiday buffet or family-style table. Pair the look and flavors of the holiday with this Pomegranate Thyme Spritzer, which pulls flavors directly from the roast recipe and celebrate in style.

See side dishes & drink on page 24

Garlic Chips

Ingredients:

- 2 teaspoons olive oil
- 1 tablespoon thinly sliced garlic cloves

Directions:

1. In a small skillet, over medium heat warm oil. Fry garlic cloves until golden.

Warm Barley Kale Salad

Ingredients:

- 1 teaspoon plus 1 tablespoon olive oil, divided
- 1 tablespoon minced shallot
- 2 ½ cups chopped kale
- 2 cups cooked barley
- 1 ½ cups cherry tomatoes, halved
- 2 teaspoons fresh flat leaf parsley
- 1 tablespoon honey
- 2 teaspoons lemon juice
- 1 teaspoon apple cider vinegar
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper

Directions:

1. In a large skillet, warm 1 teaspoon olive oil over medium heat; add shallots and cook until translucent.
2. Add kale; cook, stirring constantly until it wilts. Stir in barley, tomatoes and parsley until warmed. Transfer mixture to medium mixing bowl.
3. In a small bowl, combine remaining 1 tablespoon olive oil, honey, lemon juice, vinegar, salt and pepper.
4. Pour over salad and stir to combine all ingredients.

Pomegranate Thyme Spritzer

Makes: 2 drinks

Ingredients:

- 4 ounces pomegranate juice
- 2 sprigs thyme
- 4 ounces vodka
- Club soda or ginger ale

Directions:

1. Muddle the thyme with some of the pomegranate juice.
2. Strain equally into two glasses and top with remaining pomegranate juice.
3. Add vodka and stir.
4. Top with ice and club soda. Garnish with fresh thyme and pomegranate seeds.



Tuscan Sirloin Roast

Makes: 8 servings

Ingredients:

- 1 pork sirloin roast (6 pounds)
- 1 tablespoon plus 2 teaspoons olive oil, divided
- 1 ½ tablespoons minced garlic
- 1 ½ tablespoons kosher salt
- 2 teaspoons dried minced onion
- 1 ½ teaspoons dried basil
- 1 teaspoon fennel seed, crushed
- 1 teaspoon chopped fresh parsley
- ½ teaspoon dried tarragon
- ½ teaspoon dried thyme
- ½ teaspoon crushed red pepper
- ⅓ cup Pinot Grigio wine
- 1 cup chicken stock
- 6 Roma tomatoes, quartered

Drink Pairing

The lively, crisp acidity of Pinot Grigio (or Pinot Gris) pairs perfectly with the pork sirloin roast. The earthy flavors of the pork will mix well with the wine's aromas.

See side dishes on page 26

Directions:

- 1.** Preheat oven to 350°F. Pat roast dry; rub with 2 teaspoons olive oil. In a small bowl, combine garlic, salt, onion, basil, fennel, parsley, tarragon, thyme and red pepper. Rub seasonings over roast.
- 2.** In a large roasting pan, warm remaining 1 tablespoon olive oil; add roast and brown on all sides.
- 3.** Add wine, chicken stock and tomatoes to pan; stir to deglaze pan. Cover pan; roast in oven for 1 hour and 20 minutes or until internal temperature reaches 130°F. Remove roast from pan; let rest 15 minutes.
- 4.** While roast is resting, reduce juices in pan over high heat. Serve reduced juice with roast.

Garlic Lemon Roasted Yukon Gold Potatoes

Ingredients:

- 2 pounds Yukon Gold potatoes
- 3 tablespoons lemon juice
- 3 tablespoons olive oil
- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Directions:

1. Preheat oven to 375°F. Slice potatoes into ½-inch thick slices.
2. In a large bowl, toss potatoes with lemon juice, olive oil, salt and pepper.
3. Place the potatoes on a parchment-lined baking pan. Roast 45 minutes or until tender.

Mediterranean Salad

Ingredients:

- 1 large fennel bulb (4 ounces)
- ½ small zucchini (2 ounces)
- 2 radishes (1 ounce)
- ¼ cup roughly chopped fennel fronds (2 ounces)
- 2 tablespoons olive oil
- 1 ½ teaspoons lemon juice
- 1 teaspoon chopped fresh oregano
- ½ teaspoon chopped fresh flat leaf parsley
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 thin lemon slices, grilled, optional

Directions:

1. Thinly slice vegetables with a mandoline or sharp knife and place in a large mixing bowl.
2. Add fennel fronds, olive oil, lemon juice, oregano, parsley, salt and pepper; toss together.
3. Serve with grilled lemon as garnish, if desired.

beef



Butter Basted *Diamond Cut*[™] Ribeye & Red Wine Pan Sauce

Makes: 4 servings

Ingredients:

- 4 ribeye steaks (6 ounces each), spinalis removed
- 1 teaspoon olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 6 tablespoons unsalted cold butter, divided
- 3 garlic cloves
- 4 thyme sprigs plus 1 teaspoon thyme leaves
- 1 rosemary sprig
- 2 teaspoons minced shallot
- ¾ cup red wine

Extra

By removing the spinalis muscle from the whole ribeye roast, the Tyson Fresh Meats Team created the *Diamond Cut* Ribeye. This can be cut into thick steaks that boast all the robust flavor of a traditional ribeye.

Directions:

1. Preheat oven to 350°F.
2. Brush steaks with olive oil; sprinkle with salt and pepper.
3. In large heavy bottomed skillet, brown steaks for 3 to 4 minutes. Turn steaks over; add 4 tablespoons butter, garlic, thyme and rosemary sprigs. As butter melts, continually spoon it over steaks, cooking for an additional 3 to 4 minutes.
4. Remove skillet from heat; transfer steaks to rack in a shallow roasting pan. Set skillet aside. Roast steaks for 4 to 5 minutes or until internal temperature reaches 125°F. Remove from oven; let rest for 10 minutes.
5. In reserved skillet, discard butter, rosemary and thyme sprigs; return skillet to heat. Add shallots; cook 1 to 2 minutes or until translucent. Add wine; continue cooking and reduce sauce to a syrupy consistency.
6. Remove skillet from heat; whisk in remaining 2 tablespoons butter.
7. Spoon sauce over steaks; sprinkle with reserved thyme leaves.

Drink Pairing

A spicy Red Zinfandel is the perfect complement to the *Diamond Cut* Ribeye. The wine's fruity notes contrast well with the steak's robust flavor.

See side dishes on page 29

Herbed Spätzle

Ingredients:

- 1 ½ cups all-purpose flour
- ½ cup bread flour
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground white pepper
- 1 teaspoon freshly ground nutmeg
- 2 eggs
- ¾ cup milk
- 2 tablespoons butter
- 1 teaspoon chopped fresh chives
- ½ teaspoon chopped fresh Italian parsley
- ½ teaspoon chopped fresh thyme

Directions:

1. In large mixing bowl, combine flour, salt, pepper and nutmeg. Mix in eggs and milk; stir for 5 minutes until gluten strands have developed.
2. Place a spätzle maker, large holed sieve or metal grater over large pot of boiling water; add some batter. Slide basket or sieve back and forth over holes to drop batter into the boiling water. Repeat process until all batter has been used.
3. Stir spätzle with a slotted spoon to prevent sticking. Cook spätzle for 2 minutes; drain in a colander.
4. In a non-stick skillet, heat butter over medium-high heat; add spätzle. Cook until spätzle becomes golden. Stir in chives, parsley and thyme.

Arugula and Hazelnut Salad

Ingredients:

- ¼ cup hazelnut halves
- 4 cups arugula
- 12 tablespoons sliced sweet onion
- 1 teaspoon chopped fresh dill
- ½ cup orange segments
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 ½ teaspoons pomegranate champagne vinegar
- 2 teaspoons olive oil

Directions:

1. In small skillet, toast hazelnuts for 3 to 4 minutes or until lightly browned. Set aside.
2. In medium bowl, combine arugula, onion, dill, orange segments, salt and pepper.
3. Drizzle with vinegar followed by olive oil; lightly toss until evenly coated.
4. Sprinkle with hazelnuts.

Grilled Beef Flat Iron with Red Onion Marmalade

Makes: 4 servings

Ingredients:

- 4 beef flat iron steaks (8 ounces each)
- 2 teaspoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon olive oil

Red Onion Marmalade:

- 6 ounces (about ¾ cup) thinly sliced red onion
- 2 tablespoons brown sugar
- 1 tablespoon apple cider vinegar
- 1 teaspoon kosher salt
- ¼ teaspoon crushed red pepper

Directions:

1. Pat steaks dry; rub with olive oil. Sprinkle with salt and pepper.
2. Grill steaks over high heat for 6 minutes per side or until desired doneness.
3. Let steaks rest 10 minutes. Spoon Red Onion Marmalade over steaks for serving.

Marmalade Directions:

1. In small skillet, warm olive oil over high heat. Add onions and cook 3 minutes, stirring constantly.
2. Add brown sugar, vinegar, salt and pepper; cook 20 minutes over very low heat, stirring occasionally.

Drink Pairing

Pair this robust flat iron with the slightly sweet and malty Vienna-Style Lager. This dark lager has a noticeably toasted character with medium-low bitterness.

See side dishes on page 31

Crispy Herbed Gnocchi

Ingredients:

- 6 ounces russet potato
- 1 small egg
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground white pepper
- ½ teaspoon freshly ground nutmeg
- ½ cup flour
- 2 teaspoons butter
- ½ teaspoon chopped fresh chives
- ½ teaspoon chopped fresh parsley
- ¼ teaspoon chopped fresh dill
- ¼ teaspoon chopped fresh thyme
- ¼ cup grated Parmesan cheese

Directions:

1. Preheat oven to 350°F.
2. Pierce potato; bake 1 hour or until tender. Remove from oven.
3. When potato is cool enough to handle, grate into medium mixing bowl. Add egg, salt, pepper and nutmeg; stir.
4. Slowly add flour until dough comes together.
5. Transfer dough onto a floured cutting board; knead an additional minute. Dough should be smooth, but still soft to the touch.
6. Roll pieces of dough into ½-inch thick logs; cut into ½-inch pieces.
7. Shape dough pieces on cutting board; sprinkle lightly with flour.
8. Fill saucepan half-full with water. Bring to a boil; add gnocchi. The gnocchi will slowly begin to float. Let float for 1 ½ minutes; remove from water with a slotted spoon.
9. In medium skillet, warm butter. Add gnocchi; cook until lightly browned. Stir in chives, parsley, dill, thyme, salt and pepper. Sprinkle with Parmesan.

Roasted Heirloom Baby Carrots

Ingredients:

- 16 ounces baby carrots, halved
- 1 teaspoon olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon chopped fresh dill

Directions:

1. Preheat oven to 375°F.
2. On parchment-lined baking sheet, toss carrots with olive oil, salt and pepper.
3. Roast carrots 40 minutes or until tender. Top with dill.



Grilled Beef Teres Major with Thyme & Shallot Butter

Makes: 4 servings

Ingredients:

- 2 beef teres major steaks (1 pound each)
- 2 teaspoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon plus 3 tablespoons softened butter, divided

Compound Butter:

- 1½ teaspoons minced shallot
- 1 teaspoon chopped fresh thyme
- ½ teaspoon chopped fresh parsley
- ½ tablespoon Marsala wine
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions:

1. Preheat oven to 350°F. Pat steaks dry; rub with olive oil. Season with salt and pepper.
2. Grill steaks over high heat 6 minutes, turning after 3 minutes.
3. Transfer steaks to rack in shallow roasting pan; roast 5 to 7 minutes or until desired doneness.
4. Let steaks rest 10 minutes. Slice steaks; serve with Thyme and Shallot Compound Butter.

Compound Butter Directions:

1. In small skillet, warm 1 tablespoon butter. Add shallots; cook 1 minute or until translucent. Cool.
2. In small mixing bowl, combine shallots and remaining 3 tablespoons butter. Add thyme, parsley, wine, salt and pepper. Whisk until butter is light and softened.
3. Transfer butter to sheet of parchment paper; form it into a roll. Refrigerate; slice into rounds to serve.

Drink Pairing

Thyme and mushrooms are often served with apricots to pair with rich beef dishes. Thyme's strong herbaceous warmth balances perfectly with the sweet, floral character of apricots. One way to tie this apricot flavor into your meal is with the drink pairing – we suggest this Apricot Bourbon Smash.

See side dishes & drink on page 33

Teres Major

The teres major, or shoulder tender, comes from the same area as the chuck roast – the shoulder. It sits close to the flat iron and can be removed by a skilled butcher – leaving you with a small, tender and flavorful muscle that can be served whole or sliced into steaks. Invite its strong beef flavor to your table.

Boutique Potato Hash

Ingredients:

- 2 teaspoons olive oil
- ½ teaspoon minced garlic
- 8 ounces Amarosa fingerling potato, diced
- ¼ cup butternut squash, diced
- ¼ cup carrots, diced
- ½ cup chicken stock
- ¼ cup heavy cream
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon chopped fresh chives
- 1 teaspoon chopped fresh parsley
- ½ teaspoon chopped fresh thyme leaves

Directions:

1. In medium skillet over medium heat, warm oil; add garlic and cook 1 minute or until translucent.
2. Add potatoes, squash and carrots; increase heat to high. Cook 4 minutes, stirring frequently.
3. Add chicken stock, cream, salt and pepper; reduce heat to medium. Cook vegetables 5 minutes longer or until tender and mixture has thickened.
4. Stir in chives, parsley and thyme.

Sautéed Chanterelle Mushrooms

Ingredients:

- 1 tablespoon butter
- 4 ounces chanterelle mushrooms
- ½ teaspoon kosher salt

Directions:

1. In small skillet, over medium heat, warm butter. Add mushrooms and salt, cook 2 minutes or until tender.

Apricot Bourbon Smash

Makes: 2 drinks

Ingredients:

- 4 ounces bourbon
- 4 ounces Apricot Puree
- ½ ounce lemon juice
- 4 mint leaves, plus more for garnish

Directions:

1. In a cocktail shaker filled with ice, combine bourbon, puree and lemon juice. Tear mint by hand and add to the shaker.
2. Shake well until chilled.
3. Fill glass with ice and pour cocktail into glass. Garnish with mint.

Apricot Puree

Ingredients:

- 8 apricots, pitted
- 2 tablespoons lemon juice
- 2 tablespoons sugar

Directions:

1. In a food processor or blender, puree apricots, lemon juice and sugar.
2. Strain through a fine mesh sieve. Store in refrigerator until ready to use.



Grilled Beef Tomahawk Steak

Makes: 4 servings

Ingredients:

- 4 beef tomahawk steaks (5 to 6 ounces each)
- 2 teaspoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Directions:

1. Pat steaks dry; rub with olive oil. Sprinkle with salt and pepper.
2. Grill steaks over high heat 7 minutes per side, or until the internal temperature reaches 125°F (for medium-rare).
3. Let steaks rest 10 minutes.

Drink Pairing

Hot steak. Cold beer. Beer's natural carbonation cleanses the palate so you can enjoy every bite of your steak. While any beer is a great pair for the tomahawk, the maltiness in an IPA will counteract this steak's fattiness perfectly.

See side dishes on page 35

Herbed Asparagus Salad

Ingredients:

- 7 ounces asparagus spears, trimmed
- 1/3 cup fresh pea shoots
- 3/4 cup cherry tomatoes, halved
- 1 teaspoon minced shallot
- 1 tablespoon olive oil
- 2 teaspoons champagne vinegar
- 1 teaspoon grated lemon peel
- 1 teaspoon lemon juice
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

Directions:

1. Cut asparagus into thin slices and place in medium mixing bowl.
2. Add pea shoots, tomatoes and shallots.
3. In small bowl, whisk olive oil, vinegar, lemon peel, lemon juice, salt and pepper. Pour over vegetables and mix gently.

Smoked Sea Salt Brined Yukon Golds

Ingredients:

- 1 quart water
- 3 tablespoons smoked sea salt
- 2 teaspoons sugar
- 1 teaspoon black peppercorns
- 3 ounces (about 1/2 cup) sliced yellow onion
- 16 ounces Yukon gold potatoes
- 2 teaspoons olive oil
- 1/2 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

Directions:

1. In medium saucepan, boil water. Remove from heat; add salt, sugar, peppercorns, onions and potatoes. Chill in refrigerator for 2 hours. Remove potatoes from brine, reserving brining liquid and onions. Return brining onions to the refrigerator.
2. Preheat oven to 350°F. Pierce potatoes. On parchment-lined baking pan, bake potatoes 1 hour.
3. Drain onions; discard liquid.
4. In small skillet, warm olive oil. Add onion and cook until caramelized.
5. Cut potatoes in half; top with caramelized onions, salt and pepper.

Grilled Bone-in Beef Tenderloin

Makes: 4 servings

Ingredients:

- 4 bone-in beef tenderloin steaks (7 ounces each)
- 1 teaspoon olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

Directions:

1. Pat steaks dry; rub with olive oil. Sprinkle with salt and pepper
2. Grill steaks over high heat 5 minutes per side or until an internal temperature of 125 °F. Let steaks rest 10 minutes.

Drink Pairing

Grilled steaks have an inherent smokiness – pair that with a drink like the Penicillin to accentuate the smoky flavor.

See side dish & drink on page 37

Brussels Sprouts Gratin

Ingredients:

- 1 tablespoon plus 1 teaspoon butter
- 2 tablespoons minced shallot
- 16 ounces shaved Brussels sprouts
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- $\frac{1}{4}$ cup heavy cream
- 2 teaspoons grated lemon peel
- $\frac{1}{4}$ cup melted butter
- 1 cup panko breadcrumbs
- 3 ounces Pavino or Gruyère cheese, finely grated

Directions:

1. Preheat oven to 350°F.
2. In large skillet, warm 1 tablespoon butter. Add shallots and cook 2 minutes or until translucent. Add Brussels sprouts, salt and pepper; cook additional 3 minutes.
3. Add heavy cream and lemon peel; cook 1 minute longer.
4. Butter a medium-size casserole dish with remaining 1 teaspoon butter. Transfer Brussels sprouts to dish.
5. In small bowl, combine melted butter, panko crumbs and grated cheese; top Brussels sprouts with crumb topping.
6. Bake 17 to 20 minutes or until lightly browned.

Serving Suggestion:

Top your filet with herb butter for added flavor and flair. As the butter melts, it seeps into the steak, enhancing the taste and adding moisture for an unforgettable eating experience:

Mix 4 tablespoons of softened butter with the herbs of your choice – like shallots, parsley and mustard seeds. Spoon into a log on parchment paper and refrigerate for at least 1 hour, or until firm. Place a pat of the butter onto your warm steak for serving.

Penicillin

Makes: 2 drinks

Ingredients:

- 4 ounces blended Scotch
- 1 $\frac{1}{2}$ ounces fresh squeezed lemon juice
- 1 $\frac{1}{2}$ ounces Honey-Ginger Syrup (recipe below)
- $\frac{1}{2}$ ounce Islay Scotch
- Candied ginger or lemon peel for garnish, optional

Directions:

1. Pour the blended Scotch, lemon juice and honey-ginger syrup into a cocktail shaker. Add ice, shake and strain into a glass.

2. Float the Islay Scotch by pouring it gently over the back of a spoon or use a spray bottle to mist it over the top.

3. Garnish with candied ginger or lemon peel.

Honey-Ginger Syrup

Ingredients:

- $\frac{1}{2}$ cup honey
- $\frac{1}{2}$ cup water
- 3-inch piece of ginger root, peeled and sliced

Directions:

1. Add all ingredients to a pot and bring to a boil.

2. Reduce heat and simmer for 5 minutes, then allow the syrup to cool.

3. Strain and store in the fridge.



beef



Grilled *Crown Cut*[™] Steak with Herb Oil

Makes: 8 servings

Ingredients:

- 1 beef spinalis
- 1 teaspoon olive oil plus ½ cup olive oil
- 2 ½ teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper
- 1 cup chopped fresh Italian parsley
- ¼ cup chopped fresh cilantro
- ½ teaspoon crushed garlic
- 2 teaspoons pink peppercorns
- 2 teaspoons lemon juice

Directions:

1. Trim any extra fat or silver skin from spinalis.
2. Tightly roll steak lengthwise and secure with butcher's string.
3. Cut roll into 8 steaks; rub with olive oil; season with 2 teaspoons salt and pepper.
4. Preheat grill on high.
5. Grill steaks for 5 minutes per side or until internal temperature is 125°F.
6. Let steaks rest 10 minutes.
7. In blender, place parsley, cilantro, garlic, peppercorns, remaining ½ cup olive oil, lemon juice and remaining ½ teaspoon salt; blend mixture to form a thick herb oil.
8. Top each steak with 1 tablespoon herb oil.

Extra

The *Crown Cut* Steak is fashioned by carefully removing the spinalis muscle from the ribeye roast, rolling and cutting into individual portions. The high concentration of marbling leads many to consider this to be one of the most tender and flavorful cuts of beef. Find out for yourself just how exquisite beef can be.

Drink Pairing

This steak is the crème de la crème – the most delectable part of a classic ribeye. Make the perfect cocktail pairing by riffing off another classic – the Old Fashioned. By replacing the whiskey with tequila and mezcal, we spice up the flavor and take the smokiness to a new level.

See side dishes & drink on page 39

Couscous Style Cauliflower Rice

Ingredients:

- 2 teaspoons olive oil
- 24 ounces cauliflower rice
- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 4 teaspoons chopped fresh Italian parsley

Directions:

1. Heat olive oil in large skillet.
2. Add cauliflower rice, salt and pepper; cook 4 to 5 minutes or until lightly softened but retaining slight crunch.
3. Stir in parsley.

Lemon Dill Haricot Vert

Ingredients:

- 4 quarts water
- 4 teaspoons kosher salt, divided
- 24 ounces green beans, trimmed
- 4 teaspoons olive oil
- 1 teaspoon freshly ground black pepper
- 8 teaspoons lemon juice
- 2 teaspoons fresh chopped dill

1. In large saucepan, boil water and 2 teaspoons salt. Add green beans; boil 1 minute.

Directions:

2. Remove immediately and chill in cold water. When beans are cool, remove from water and pat dry.
3. In large skillet, heat olive oil. Add beans, remaining 2 teaspoons salt and pepper. Cook for 4 minutes, stirring constantly. Toss with lemon juice and dill.

Oaxacan Old Fashioned

Makes: 2 drinks

Ingredients:

- 3 ounces reposado tequila
- 1 ounce mezcal
- 2 teaspoon agave nectar
- 2 dashes angostura bitters
- 2 strips of orange peel with pith, 1 inch wide

Directions:

1. Combine liquids in a cocktail shaker with a generous handful of ice. Shake until well chilled. Strain into a rocks glass filled with ice.
2. One drink at a time, hold a lit match over glass in one hand and orange peel in other hand, with pith side facing flame and about an inch away. Carefully and quickly squeeze orange peel until oils spark. Put out match and drop peel into cocktail. Repeat with the second glass.



beef



Grilled Strip Steak with Charred Rosemary & Himalayan Sea Salt

Makes: 4 servings

Ingredients:

- 4 strip steaks (12 to 14 ounces each)
- 2 teaspoons olive oil
- 1 teaspoon kosher salt
- 1 tablespoon freshly ground black pepper
- 4 rosemary sprigs
- 1 ½ teaspoons Himalayan sea salt flakes

Directions:

1. Preheat grill on high. Rub steaks with olive oil; season with salt and pepper.
2. Grill steaks for 3 to 4 minutes per side. Char rosemary on grill alongside steaks.
3. Remove steaks when internal temperature reaches 125°F. Let rest for 10 minutes.
4. Slice steaks; garnish with rosemary sprigs and sea salt flakes.

Drink Pairing

A steak as classic as a strip deserves a classic drink pairing – red wine. The tannins in red wine cut through the richness of a well-marbled steak. Pick up a full-bodied Cabernet Sauvignon to serve with this recipe.

See side dishes on page 41

Mushroom Gnocchi

Ingredients:

- 12 ounces russet potatoes
- 1 egg
- 1 teaspoon kosher salt, divided
- ½ teaspoon freshly ground white pepper
- 1 teaspoon nutmeg
- 1 cup flour
- 1 teaspoon olive oil
- ½ teaspoon minced garlic
- 2 teaspoons minced shallot
- ½ cup fresh shiitake mushrooms
- ¼ cup Pinot Grigio wine
- ½ cup heavy cream
- 1 tablespoon shredded Parmesan cheese
- 1 teaspoon chopped fresh thyme
- ¼ teaspoon freshly ground black pepper

Directions:

1. Preheat oven to 350°F.
2. Pierce potatoes; bake 1 hour.
3. Cut potatoes in half and press each piece through a potato ricer into a medium bowl.
4. Add egg, ½ teaspoon salt, white pepper and nutmeg. Slowly add flour until dough comes together. Do not overwork.
5. Transfer dough onto a floured cutting board; knead it for an additional minute. Dough should be smooth but still very soft to the touch.
6. Roll pieces of dough into ½-inch thick logs; cut logs into ½-inch long pieces.
7. Shape dough pieces on cutting board; sprinkle lightly with flour.
8. Fill a large saucepan half-full with water. Bring to a boil; add gnocchi. The gnocchi will slowly begin to float. Let float for 1 ½ minutes; remove from water with a slotted spoon.
9. In large skillet, heat olive oil. Add garlic and shallots; cook 1 minute. Add mushrooms; cook until golden. Add wine; reduce until thick and bubbly. Add cream; reduce until it coats the back of a spoon. Add Parmesan, thyme, black pepper and gnocchi; stir to combine.

Grilled Baby Zucchini

Ingredients:

- 12 ounces baby zucchini
- 2 teaspoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons thinly sliced basil leaves

Directions:

1. Slice zucchini in half lengthwise.
2. In large bowl, coat zucchini with olive oil, salt and pepper.
3. Preheat grill on high. Place zucchini on grill for 2 minutes per side.
4. Garnish with basil.

pair with grilled strip steak



Harissa Spiced Beef Kebabs

Makes: 4 servings

Ingredients:

- 1 beef clod heart roast (about 24 ounces)
- ¼ cup harissa paste
- 1 medium red onion
- 1 medium red bell pepper
- 1 medium yellow squash
- 1 medium zucchini
- 1 tablespoon chopped cilantro
- 1 lemon, cut into 4 wedges

Directions:

1. Soak 8 bamboo skewers in water. Preheat grill on high.
2. Cut roast into 1-inch cubes; brush with harissa paste.
3. Cube vegetables; arrange meat and vegetables alternately on skewers.
4. Grill kebabs over hot grill for approximately 4 minutes per side.
5. Remove kebabs; cover and let rest for 5 minutes.
6. Garnish with cilantro and lemon wedges.

Drink Pairing

The heat of harissa should be countered in drink pairings. White wines such as a Riesling or White Zinfandel will tame the heat of the dish while highlighting the fresh herbs in the rice salad.

See side dishes on page 43

Extra

Harissa – a North African hot chili pepper paste. The main ingredients are roasted red peppers, serrano peppers, and spices and herbs (such as garlic paste, caraway seeds, coriander seeds and cumin).

Tomato and Cucumber Rice Salad with Grilled Pita

Ingredients:

- 4 teaspoons olive oil
- ¼ cup diced yellow onion
- 1 cup basmati rice
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 cups chicken broth
- ¼ cup slivered almonds
- 1 cup cherry tomatoes
- 2 pita bread, quartered
- ¼ cup sliced English cucumber
- 1 tablespoon chopped fresh Italian parsley
- 1 teaspoon chopped fresh thyme leaves
- 2 teaspoons lemon juice

Directions:

1. In medium saucepan, heat 2 teaspoons olive oil; add onion and cook until slightly browned.
2. Add rice, salt and pepper; stir well. Add chicken broth and bring to a boil. Reduce to a simmer and cover. Cook 15 minutes or until rice is tender.
3. In small skillet, toast almonds for 3 to 4 minutes or until lightly browned.
4. Broil cherry tomatoes until their skins blister.
5. Grill pita bread for 1 to 2 minutes on each side.
6. Transfer rice to a mixing bowl; toss with cucumber, parsley, thyme, remaining olive oil and lemon juice.
7. Garnish rice with cherry tomatoes, almonds and pita pieces.

Yogurt and Dill Dipping Sauce

Ingredients:

- 6 ounces Greek yogurt
- 2 teaspoons lemon juice
- ½ teaspoon minced garlic
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 teaspoon grated lemon rind
- 1 teaspoon chopped fresh dill

Directions:

1. In a small bowl, stir together all ingredients.
2. Serve with the Harissa Beef Kebabs.

Mojo Criollo Culotte

Makes: 4 servings

Ingredients:

- 1 ½ lb culotte steak, trimmed
- 1 tablespoon kosher salt
- 2 teaspoons ground pepper
- 1 teaspoon ground cumin
- 1 bay leaf
- ⅔ cup orange juice
- ½ cup pineapple juice
- ⅓ cup lemon juice
- ¼ cup water
- 10 garlic cloves, smashed
- 1 tablespoon chopped fresh oregano
- 2 teaspoons chopped fresh cilantro

Directions:

1. In a medium-size bowl, combine salt, pepper, cumin, bay leaf, orange juice, pineapple juice, lemon juice, water, garlic cloves and oregano; seal bag and let stand for 30 minutes.
2. Pour half of the mixture into a sealable bag, add steak and marinate for 2 hours.
3. Preheat grill on high. Remove steak from marinade; discard marinade.
4. Grill steak for 3 to 4 minutes on each side or until internal temperature is 125°F. Allow steak to rest for 10 minutes before slicing.
5. To make a sauce, bring reserved marinade to a boil; reduce until it is slightly thickened, about 5 minutes.
6. Garnish steak with sauce and cilantro.

Extra

Culotte Steak – cut from the triangle-shaped muscle that caps the Top Sirloin. This steak has plenty of marbling, giving a juicy and savory eating experience.

Also known as: Beef Loin, Top Sirloin Cap Steak, Coulotte Steak

Drink Pairing

You don't have to default to the "red wine with red meat" rule. For bold beef, try the ever-versatile Rosé. This recipe pairs well with a high-acid Rosé with a solid body or one with a spicy, tannic finish.

See side dishes on page 45

Cumin Spiced Yuca

Ingredients:

- 16 ounces yuca, peeled and sliced lengthwise
- 4 cups water
- 2 teaspoons olive oil
- ½ cup diced onion
- 1 tablespoon minced garlic
- 2 teaspoons kosher salt
- 4 teaspoons lemon juice
- 1 teaspoon ground cumin
- 1 tablespoon chopped fresh Italian parsley

Directions:

1. In medium saucepan, place yuca and water; simmer 45 minutes or until yuca is tender. Drain; set aside.
2. In medium skillet heat olive oil; add onion, garlic and salt. Cook 5 minutes or until onion is golden.
3. Add yuca, lemon juice and cumin; toss to combine. Sprinkle with parsley.

Cuban Style Zucchini

Ingredients:

- 2 zucchini
- 3 tablespoons unsalted butter
- 2 teaspoons smoked paprika
- 1 teaspoon chili powder
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons chopped fresh cilantro
- ¼ cup crumbled queso fresco

Directions:

1. Slice each zucchini lengthwise into quarters. Cut quarters in half lengthwise; place in medium bowl.
2. In small skillet, melt butter; add paprika, chili powder, salt and pepper.
3. Combine about 2 tablespoons of flavored butter with zucchini.
4. Grill zucchini on a hot grill until lightly browned; return it to mixing bowl. Add remaining flavored butter and cilantro; stir. Sprinkle with queso fresco before serving.



Pan-seared Top Sirloin Steak with Whiskey Pan Sauce

Makes: 4 servings

Ingredients:

- 4 top sirloin steaks (7 ounces each)
- 3 teaspoons olive oil, divided
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon minced shallot
- ½ cup beef stock
- ¼ cup heavy cream
- 2 teaspoons whiskey
- 1 dash Worcestershire sauce
- pinch cayenne pepper

Directions:

1. Preheat oven to 350°F.
2. Pat steaks dry; rub with 1 teaspoon olive oil. Sprinkle with salt and pepper.
3. In large skillet, warm 1 teaspoon olive oil over high heat; brown steaks on both sides.
4. Remove steaks from skillet; place steaks on sheet pan. Roast 10 to 12 minutes or until internal temperature reaches 125°F. Let steaks rest 10 minutes.
5. In same skillet, warm remaining 1 teaspoon olive oil. Add shallots; cook 2 minutes or until translucent.
6. Stirring constantly, add beef stock, cream, whiskey, Worcestershire and cayenne.
7. Reduce sauce until it will coat back of spoon. Serve sauce with steaks.

Drink Pairing

Cooking with whiskey? Might as well drink with it, too. The spirit is complex enough to hold its own against the flavors of red meat. Bourbon, Rye or Scotch, neat or on the rocks – any way you enjoy it is the right choice here.

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Roasted Broccoli with Toasted Hazelnuts

Ingredients:

- 12 ounces Romanesco broccoli florets
- 1 teaspoon olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons hazelnuts, halved
- ½ teaspoon lemon juice
- ½ teaspoon lemon peel
- 4 fresh green peppercorn sprigs, optional

Directions:

1. Preheat oven to 425°F.
2. On parchment-lined baking sheet, place broccoli florets. Toss with oil, salt and pepper. Roast 12 minutes or until al dente.
3. At the same time, on small sheet pan, roast hazelnuts for 5 minutes or until lightly browned.
4. In small bowl, toss together broccoli, hazelnuts, lemon juice and lemon peel.
5. If desired, garnish with peppercorn sprigs.

beef



Pepper Smoked Beef Tri-Tip

Makes: 4 servings

Ingredients:

- 1 beef tri-tip steak (2 pounds)
- 2 teaspoons olive oil
- 1 ½ tablespoons coarse freshly ground black pepper
- 1 ½ teaspoons kosher salt

Directions:

1. Preheat smoker to 300°F.
2. Pat steak dry; rub with olive oil. Sprinkle with pepper and salt.
3. Place steak in smoker; smoke 1 ¼ hours or until internal temperature reaches 135°F.
4. Remove steak from smoker; let rest 15 minutes before slicing.

Drink Pairing

The tri-tip is a fairly lean cut of beef. For a great eating experience, pair it with a blonde or brown ale – perfect for letting the flavor of the beef shine through.

See side dishes on page 49

Spiralized Zucchini Pomodoro

Ingredients:

- 1 to 2 zucchini (14 ounces)
- 1 teaspoon kosher salt
- 3 teaspoons olive oil, divided
- 2 tablespoons minced onion
- 2 teaspoons minced garlic
- ½ cup crushed Roma tomatoes
- ½ teaspoon chopped fresh oregano
- ½ teaspoon freshly ground black pepper
- 2 tablespoons shaved Parmesan cheese
- ½ ounces edible floral garnishes, optional

Directions:

1. Cut zucchini with a spiralizer and place in medium bowl. Sprinkle with salt; let stand 10 minutes. Pat dry.
2. In medium skillet, warm 2 teaspoons olive oil over high heat. Add onion and garlic; cook and stir 2 minutes or until lightly browned.
3. Add tomatoes, oregano and pepper; simmer 10 minutes.
4. In separate pan, warm remaining 1 teaspoon olive oil; quickly cook and stir zucchini until warm. To serve, ladle 2 tablespoons tomato sauce on plate and top with zucchini noodles.
5. Sprinkle with Parmesan cheese and a floral garnish, if desired.

Rosemary Grilled Focaccia

Ingredients:

- 14 slices focaccia bread (1 ½ ounces each)
- 1 ½ tablespoons olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 teaspoons chopped fresh rosemary

Directions:

1. Brush bread on each side with olive oil; sprinkle with salt and pepper.
2. Grill each slice of bread over high heat 1 to 2 minutes.
3. Sprinkle bread with chopped rosemary.

Street Style Strip Steak Tacos

Makes: 4 servings

Ingredients:

- 24 ounces beef strip steak, trimmed
- 2 tablespoons kosher salt
- 1 ½ teaspoons freshly ground black pepper
- 1 ½ teaspoons ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon smoked paprika
- ¼ cup olive oil
- ¼ cup lime juice
- 1 Roma tomato, quartered
- ¼ cup chopped fresh cilantro
- ¼ cup seeded and coarsely chopped jalapeño
- 2 tablespoons crushed garlic
- 1 tablespoon chopped shallot
- 12 small corn tortillas
- 2 limes, cut into wedges for garnish

Directions:

1. In bowl of blender, combine salt, pepper, cumin, coriander, paprika, olive oil, lime juice, tomato, cilantro, jalapeño, garlic and shallot to make marinade. Process until combined. Pour into a sealable plastic bag; add the steak. Marinate in refrigerator for at least 2 hours.
2. Preheat grill on high. Remove steak from refrigerator.
3. Grill steak for 3 minutes per side or until an internal temperature of 125°F. Rest steak for 10 minutes before slicing it thinly across the grain.
4. Warm tortillas on grill.
5. Serve tortillas filled with sliced steak and the accompaniments of your choice. We suggest pico de gallo, charred jalapeños, grilled avocado, queso fresco and lime wedges.

Drink Pairing

Nothing pairs better with a taco than a refreshing margarita. Charred Jalapeño Margaritas use the same jalapeños used to garnish the tacos to make a flavored simple syrup. The jalapeños' spice will balance with the acidity from the grapefruit bitters and lime juice to make a flavorful, refreshing drink.

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Pico de Gallo

Ingredients:

- 2 Roma tomatoes, diced
- 2 tablespoons diced red onion
- 2 teaspoons chopped fresh cilantro
- 1 teaspoon minced garlic
- 1 teaspoon minced jalapeño
- 2 teaspoons lime juice
- ¾ teaspoon kosher salt

Directions:

1. Combine all ingredients in a small bowl; place in refrigerator for 15 minutes for flavors to meld. Serve with tacos.

Charred Jalapeño

Ingredients:

- 1 jalapeño, sliced into rings
- 1 teaspoon olive oil
- ¼ teaspoon kosher salt

Directions:

1. In small bowl, toss jalapeño slices with olive oil and salt.
2. Transfer the jalapeños to a broiler pan and char the slices. Serve with tacos.

Grilled Avocado

Ingredients:

- 1 avocado, peeled and cut into strips
- 2 teaspoons olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon lime juice

Directions:

1. Brush avocado strips with olive oil; season with salt and pepper.
2. On a hot grill, place slices for 1 minute on each side, remove immediately.
3. Pour lime juice over grilled slices. Serve with tacos.

Charred Jalapeño Margaritas

Makes: 2 drinks

Ingredients:

- 1 lime, cut into wedges
- 1 ½ ounces fresh lime juice
- ¼ cup margarita salt
- 3 ounces silver tequila
- 1 ounce Cointreau
- ½ ounce jalapeño simple syrup
- Grapefruit bitters

Directions:

1. Rub rim of two glasses with lime wedges and dip in margarita salt to coat. Fill with ice.
2. In a cocktail shaker filled with ice, combine 1 ½ ounces lime juice, tequila, Cointreau and jalapeño simple syrup. Secure lid and shake vigorously until chilled. Double strain margarita into classes, top each with a few dashes of bitters and garnish with lime wedge.



Jalapeño Simple Syrup

Ingredients:

- 1 jalapeño, sliced into rings
- 1 teaspoon olive oil
- ½ cup water
- ½ cup granulated sugar

Directions:

1. In small bowl, toss jalapeño slices with olive oil.
2. Transfer the jalapeños to a broiler pan to char the slices.
3. Combine water, sugar and charred jalapeño rings in small saucepan over medium-high heat. Bring to a simmer then remove from heat and let steep in saucepan until completely cool.



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