STEAK FRITES

By Chef Charles Nichols

Warm, fluffy, cheesy biscuits.

YIELDS
1 serving



DIRECTIONS:

1. Heat oil in a heavy bottom pan over high heat.
2. Prepare French Fries, season with kosher salt and parsley. Keep warm.
3. While pan is heating, season steak on both sides with Gunpowder Seasoning.
4. Add steak and sear on all sides.
5. When steak is cooked to desired doneness, remove steak from pan and allow to rest.
6. Reduce heat to medium and add shallots to the pan until slightly translucent.
7. Add Dijon and heavy cream, stirring constantly. Reduce sauce by half. Reserve a portion of the sauce and place in a small ramekin.
8. Slice steak.
9. Plate steak and cover with pan sauce. Add French Fries and ramekin to the plate and garnish with additional parsley if desired.

INGREDIENTS:

- 1 6oz Prime Center Cut Sirloin Steak **(778472)**
- 1 Tbl Gunpowder Steak Seasoning **(624387)**
- 2 Tbl Oil Blend **(537241)**
- 1 Shallot, minced **(756312)**
- 2 Tbl Dijon Mustard **(532465)**
- 2 Cups Heavy Cream **(066225)**
- 2 Tbl Parsley, finely chopped **(757500)**
- Kosher Salt, to taste **(597419)**
- 4oz Wood Farms Elite 3/8" Straight Cut French Fries **(411090)**

WOOD FRUITTICHER
FOOD. SERVICE. DELIVERED.