



Steak Frites

We love the classic French Brasserie favorite of “Steak & Fries”, with the rich, beefy steak accompanied by thin, salty, crispy fries. Here is a healthier option of poached, smashed potatoes crisped in the oven. Either way you make it, we know it will become a new favorite!

INGREDIENTS

2 Pine Street Market Steaks (Denver Steak, New York Strip Steak, Bavette Steak, Coulotte Steak, Tri-Tip Filet, or Coulotte Steak)

Kosher Salt & Black Pepper or [Pine Street Market Butcher Salt](#)

16 small Yukon gold potatoes, equal size

5 garlic cloves

3 tablespoons Roasted Peanut Oil

[Pine Street Market Beef Butter](#)

Bordelaise Sauce (recipe below)

PREPARATION

- Preheat the oven to 450°F
- Remove the steak from the refrigerator, season generously with good quality salt and pepper (or Pine Street Market Butcher Salt), and leave on the counter for 30 minutes to an hour.
- In a sauce pot, cover the potatoes and garlic by 1 inch with water. Add salt and bring to a boil and reduce to a simmer. Cook potatoes until fork tender, about 15 minutes.
- Remove the potatoes and garlic from the pot and discard the liquid.
- Line a sheet tray with parchment paper and add the potatoes and garlic to the sheet tray and press down on them with a spatula to flatten, but not break into pieces. Drizzle 2 tbsp oil over the potatoes and roast in the oven for 20 minutes, or until golden brown and crispy. Season with salt and pepper.
- While the potatoes are cooking, heat a cast iron skillet over medium high heat with 1 tbsp of roasted peanut oil.

- Sear the steaks for 3 minutes on each side. Use a meat thermometer to determine doneness. Put the steaks into the oven to reach your desired doneness. See the “Steak Cooking Tips” section for recommended temperatures.
- Remove the steaks from the pan. Top the steaks with beef butter and allow to rest for 10 minutes. Slice the meat against the grain and serve with the potatoes and Bordelaise Sauce.

Bordelaise Sauce

This classic French sauce, named after the Bordeaux wine region, is seen in steakhouses around the world and its rich, savory flavor pairs perfectly with grilled steak and potatoes. This recipe calls for Demi-Glace, a 2–3-day process of making and reducing homemade beef stock, and there is no shame in using a high-quality, store bought version!

INGREDIENTS

- 1 Shallots, roughly chopped
- 3 Garlic Cloves, roughly chopped
- 1 tsp Pine Street Market Summer Spice
- 2 cups Low Sodium Chicken Broth
- 1 cup Dry Red Wine
- 2 tbsp Beef Demi-Glace (either homemade or store bought)
- 4 tablespoon Butter, cut into 4 cubes

PREPARATION

- In a medium size saucepan combine shallot, garlic, Summer Spice, broth, red win, and demi-glace. Place over medium heat and bring to a simmer and stir to combine the ingredients.
- Reduce the liquid by half the original volume. Strain into a smaller pot, discarding the strained vegetables and herbs.
- Bring the liquid to a simmer and reduce to thickness that can coat the back of a spoon. Turn off the heat. One by one slowly stir in each cube of butter until melted to make a velvety, consistently emulsified sauce making sure to not have pools of melted butter. Serve immediately.