

The Cooks' House

TRAVERSE CITY



Hanger Steak with Bone Marrow Potatoes and Chimichurri Sauce

INGREDIENTS:

- 6 10 oz hanger steaks
- 2 tsp whole coriander
- 2 tsp whole fennel seed
- 1/8 cup olive oil
- 2 gold Yukon potatoes (cut into 1/2" dice)
- 1/4 cup milk (hot)
- 8 oz unsalted butter (cubed and chilled)
- Beef shin bone with marrow
- 3/4 cup chopped parsley
- 1/4 cup chopped cilantro (some people prefer oregano)
- 1/4-1/2 cup olive oil
- 2 garlic cloves (chopped finely)
- 1/2 tsp dried, crushed red pepper
- 1/4 cup rice wine vinegar
- Zest from one lemon
- Salt

PROCEDURE:

1) Grind coriander and fennel in a spice grinder to medium coarse texture, then mix with 1/8 cup olive oil to form a paste. You might not need all the olive oil; you just want a thick paste.

- 2) Salt hanger steaks to taste, then rub the paste all over them and let sit in the refrigerator for at least two hours.
- 3) Heat oven to 350 degrees. Put beef shinbone into oven, then cook for 15-20 minutes, or until marrow can be easily removed. Pass the cooked marrow through a sieve, and reserve.
- 4) When ready to cook steaks, make the mash potatoes. Put potatoes in a pan just large enough to hold them, cover in cold water and add 2 tsp salt. Bring to boil, turn down to quick simmer and cook until completely done. Pour cooked potatoes into a strainer, then push through either a food mill or a ricer into another pan large enough to hold, but also lets you have enough room to mix in the milk and butter.
- 5) Begin by adding half the milk to the hot potatoes, mixing in the milk thoroughly. Add half the butter, mix, then add the rest of the milk, and the rest of the butter. Finally, add pureed bone marrow and adjust salt. Keep warm.
- 6) Heat a medium sized pan up over high heat with 1 Tbsp oil. When oil just begins to smoke, add 3 of the steaks. Cook on sides to form a nice brown crust. Remove and repeat with other steaks.
- 7) Turn oven up to 475 degrees. Put steaks onto a pan and roast in the hot oven for 5 minutes. Let rest for 3 minutes before slicing.
- 8) While steaks are resting, in a bowl, mix together the parsley, cilantro, olive oil, red pepper flakes, rice wine vinegar, lemon zest, and a dash of salt.

TO PLATE:

Slice steaks into 3 or 4 slices. Place a spoonful of mashed potatoes in the center of the plate, arrange the slice steak over the potatoes, and spoon on some of the chimichurri sauce.



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The Cooks' House restaurant was opened to celebrate the bounty of agriculture and artisan made products that are found in Northern Michigan. It is our mission to use, promote and celebrate local sustainable foods. We invite you to join us and taste the difference that comes from practicing a field-to-plate philosophy. Come with us and experience how much better food can taste when made from products that come from the farmers, growers, and artisans who call Michigan home.



CHEFS, ERIC PATTERSON AND JENNIFER BLAKESLEE

Eric Patterson is currently co-chef and co-owner of The Cooks' House in Traverse City. Patterson spent much of the past fifteen years at Andre's, Las Vegas' Michelin-starred French restaurant, including a three-year apprenticeship under the legendary Andre Rochat. At the end of his Vegas tenure, Patterson was Andre's head chef. He currently lives in Traverse City with his wife, Theresa, and their three sons. He has authored one cookbook with Chef, Jennifer Blakeslee.

Jennifer Blakeslee is currently co-chef and co-owner of The Cooks' House in Traverse City. She is a Traverse City native and culinary school graduate from the prestigious Johnson & Wales University. Blakeslee addressed her travel itch by taking chef positions in Italy, Mexico, and India earlier in her career. She spent three years working at the Michelin-starred Las Vegas restaurant, Andre's, with Eric Patterson, her current business partner. She lives in Traverse City with her daughter, Abbie. She has authored one cookbook with Chef, Eric Patterson.

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