

## **Stan's Steak Recipe**

First, buy a thick, juicy ribeye or New York steak. Grab some garlic and rosemary too. Don't forget a big ol' potato for dad.

Drizzle with extra virgin olive oil, sea salt and LOTS of freshly cracked black pepper. Slice up the garlic and break up the rosemary by hand, and rub into steak thoroughly. Cover and refrigerate for 30 minutes up to a few hours.

Rub the potato with butter and salt and cover with foil. Bake for 1 hour at 400 degrees. Keep potato warm and covered.

Remove the steak and let come to room temperature. Heat a cast iron pan (or whatever you have) until it's smoking' hot. Add a huge chunk of butter, turn the heat down to med-hi and add steak. Cook for 4 to 5 minutes. Don't touch it yet! Add some more butter and flip. Use a spoon and the butter to "baste" the steak and let cook undisturbed for another 3 to 5 minutes depending on how dad likes it cooked.

Remove steak from pan and tent with foil, and let it rest for 4 or 5 minutes. This will make dad mad but it has to rest. Remove potato from foil and cut it down the middle. Add butter, sour cream, chives, bacon and cheese (or whatever ya got in the fridge. Try salsa and guacamole for fun!).

Plate the steak and add pan dripping on top of meat. Serve with an extra strong and dirty martini. Or two.

Disclaimer: Vegetables omitted on purpose. My dad hated em'!

## **Chef Kevin**

### Warm Potato Salad

1 pound red bliss potatoes (cut in quarters)  
4 oz. olive oil  
2 oz. sherry vinegar,  
1 Tablespoon whole grain mustard  
1 Tablespoon minced chives  
1 Tablespoon chopped parsley  
1 teaspoon horseradish

Put the potatoes in a pot with cold water and a pinch of salt. Bring to a boil and simmer 8 - 10 minutes until just tender.

While the potatoes cook, add the rest of the ingredients in a bowl and stir to combine. When the potatoes are done, strain them in a colander and

immediately add them to the bowl with the vinaigrette. Toss to combine. Season to taste with salt and pepper.

### Apple Honey Slaw

2 cups green or Napa cabbage cut into thin strips  
1 carrot shredded on a box grater  
1/2 red onion cut thin  
2 oz. cider vinegar  
2 oz. mayonnaise  
1 oz. honey

Toss all ingredients together. Season with salt & pepper.

### 5 Spice BBQ Duck

2 - 8 oz. boneless duck breasts (skin on)  
1 tsp. Chinese 5 Spice  
Olive oil  
Salt & pepper  
2 oz. hoisin sauce  
1 oz. rice vinegar  
1 tablespoon soy sauce

Set grill to medium high.

Stir together hoisin, vinegar and soy, set aside.

Season duck with 5 spice, salt and pepper, then lightly coat with oil.

Starting with skin side down, place duck on grill.

Cook 4-5 minutes, turning to prevent burning.

Flip duck over and cook 4 -5 more minutes or until desired doneness.

Set cooked duck on a plate and glaze with hoisin BBQ sauce

For plating, place a mound of potato salad on a plate, put sliced duck on top, put slaw around one side, get some wine and dig in.