

Chef Partner Mark Ogren of Fleming's Prime Steakhouse & Wine Bar

Two Recipes Courtesy of Chef Partner Mark Ogren

Filet with Shrimp Diablo

(Serves 6)



Ingredients:

BBQ Butter

4 oz. butter lightly salted	1 tbsp. minced garlic
1/2 tsp. black pepper fine grind	1/2 tsp. paprika
1/4 tsp. cayenne pepper	1/2 tsp. Tabasco sauce
1 tsp. Worcestershire sauce	1 tsp. rosemary leaves minced

Melt half of the butter in a large sauté pan set on medium heat. **Do not brown the butter.** Add the garlic and sauté for 5-6 minutes. Remove from the heat and allow to cool for 10 minutes. Place the cooled sautéed garlic and the remaining softened butter into a large mixing bowl and blend with a whip until smooth. Add the remaining ingredients to the butter then blend well.

Diablo Butter Sauce

1/2 cup heavy cream	6 oz. wt. BBQ butter
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Add cream to a sauce pot and bring to a slow boil, let simmer about 5 minutes or until reduced by half about 1 1/2 - 2 minutes. Slowly add the BBQ butter in chunks whisking until all is melted and creamy.

Steak Prep

6 filets 6 oz.	1 Tbsp. Kosher salt
1 Tbsp. course black pepper	12 U16/20 shrimp cleaned and deveined
1/4 tsp. red chili flakes	6 oz. BBQ butter
10 oz. BBQ butter sauce	2Tbsp. extra virgin olive oil

Steak Instructions:

Combine the salt & pepper then season both sides of each steak then broil to desired temperature. Place the shrimp on a metal plate, sprinkle with the red chili flakes then place the BBQ butter on top. Broil for 1 1/2 -2 minutes tossing the shrimp on the plate while cooking. Place the cooked steak in the center of each plate and arrange 2 shrimp on top of the each steak. Ladle 1 1/2 oz. butter sauce over each shrimp and steak.

Filet of Beef With A Kona Rub & Shoyu Sauce

(Serves 6)

Ingredients:

Kona Rub

1 ea. orange	1 ea. lemon
1 1/2 tbsp. cilantro	1 1/2 oz. wt. ground Kona coffee
1/2 oz. wt. brown sugar	1/2 tbsp. chipotle chili powder
1/2 tbsp. paprika	1/2 tbsp. kosher salt
3/4 tsp. dry mustard	3/4 tsp. black pepper, fine grind
1/4 tsp. ground ginger	

Using a medium course micro-plane zest the orange and lemon peels into a mixing bowl. Mince the cilantro and add to the mixing bowl along with the remaining ingredients and mix all well. Place into a container and hold at room temperature.

Shoyu Sauce

1/2 cup orange juice	4 oz. beef demi-glace*
1 1/2 tbsp. soy sauce	3/4 tbsp. dry sherry
1 tsp. fresh cracked black pepper	1 tsp. brown sugar
1/4 tsp. minced garlic	1/4 tsp. red chili flakes
3 oz. butter, lightly salted	

Place orange juice in a small sauce pot and reduce over high heat for about 2 minutes or until liquid measurement is 1 oz. Add to the orange reduction, the remaining ingredients except the butter and bring to a boil, simmer on low about 3-4 minutes while stirring all ingredients well. Slowly add in the butter over a very low flame until it is all incorporated.

*beef demi-glace is sold at specialty markets such as Bristol Farms and Gelson's.

Steak Prep

6 filets 6 oz.	1 tbsp. kosher salt
1 tbsp. course black pepper	6 tbsp. Kona rub
2 tbsp. extra virgin olive oil	

Steak Instructions:

Combine the salt and pepper, then season both sides of each steak then broil (or grill) to desired temperature. Rub both sides of each steak with the rub. Heat the oil in a large sauté pan set on high heat and then sear the steaks for 30 seconds on each side. Place a steak in the center of each plate and place one ounce of the Shoyu-sauce sauce over each steak.