

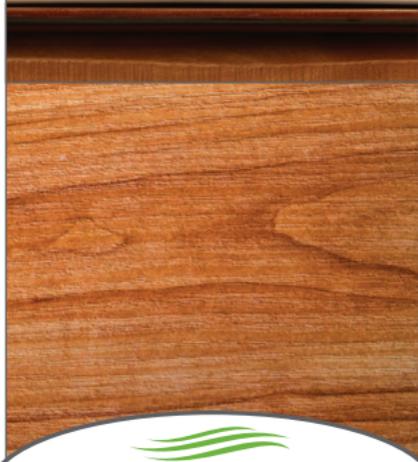
Cedar River Farms® Strip Steaks with Roasted Carrots and Cheesy Potato Gratin

Ingredients:

- 4 Cedar River Farms StripSteaks
1½" thick, about 12 oz. each
- 2 tbsp. olive oil
- Salt, freshly milled black pepper to taste
- 2 bunches young carrots washed, peeled
- 2 oz. olive oil
- 2 sprigs each fresh thyme, rosemary

Cheesy Potato Gratin:

- 1-½ cups heavy cream
- 1 bay leaf
- 3 garlic cloves, minced
- 1 sprig fresh thyme
- 2 lbs. Russet potatoes, peeled, sliced
⅛" thick slices
- Salt, freshly ground pepper
- ⅛ tsp. ground nutmeg
- ½ cup grated parmesan cheese plus
¼ cup for topping gratin
- ¼ cup other grated cheese ie. jack,
American, cheddar, Swiss etc.
- ¼ cup soft butter



Directions:

Preheat grill to medium heat and oven to 400 degrees F. Remove steaks from the refrigerator to warm up while preparing cheesy potato gratin first. In a saucepan heat the heavy cream with bay, thyme, garlic, nutmeg just to a boil. Butter a casserole dish. Remove bay and thyme from heavy cream. Put potato slices in the buttered casserole layering them with grated cheeses and seasoning with salt and pepper. Pour the hot cream over. Top with the ¼ cup grated parmesan. Cover dish with foil, and poke a few holes for steam to escape. Bake in oven for 40 minutes. Remove to rest. About 20 minutes before gratin is done, toss carrots with herbs and oil. Season with salt and pepper.

Place carrots on a sheet pan and place in oven to roast, rolling them around occasionally. They should look roasted yet still be slightly firm when done. When the gratin and carrots come out of the oven, season the steaks and brush with oil. Place on grill to cook for about 2-3 minutes per side turning from time to time until desired doneness 115-120 degrees F for rare, 120-125 degrees F for medium-rare, 125-130 degrees F for medium. Allow steaks to rest for about four minutes before serving family style or individually plated with carrots and cheesy potato gratin. Serves four.



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