



# MUTINY

WINE ROOM

## Home Cook Chef Series



### TOOLS:

Medium oven-safe sauté pan  
Sheet pan (w/ rack)  
Oven mitt  
Kitchen towel  
Tongs  
Kitchen knife  
Spoon



## Strip Loin Tartine

### Main Ingredients:

4oz Striploin (sub NY strip steak or filet mignon)  
1 Slice focaccia bread, toasted (sub any thick sliced bread)  
6 Watercress leaves  
Extra Virgin Olive Oil  
Kosher Salt & Black Pepper

### Onion Jam Ingredients:

1 Large onion  
2 TBSP Brown sugar  
1 TBSP Whole grain mustard

### Onion Jam Instructions:

Slowly roast sliced onions on a pan, deglazing with a bit of water whenever the onions seem to start sticking to the bottom of the pan. Roast until a deep mahogany color develops. Mix in salt (to taste), dark brown sugar, and whole grain mustard. While hot, using a large chef knife, mince mixture to a jam-like consistency.

### Pistachio 'Pico de

### Gallo' Ingredients:

2 Persian cucumbers  
2oz Poblano pepper  
1oz Celery  
.5oz Scallions  
Mint sprig

1oz Cilantro  
1oz Jalapeno  
1 TBSP Avocado oil  
¼ Avocado  
0.5oz Lime juice  
1oz Chopped pistachios  
Kosher salt & black pepper

### Pistachio 'Pico de Gallo' Instructions:

In a small bowl, mix minced Persian cucumber, poblano pepper, celery, scallions, mint, cilantro, jalapeno, avocado oil, avocado, lime juice, chopped pistachios, salt and pepper to taste.



### Instructions:

Preheat oven to 475°F

Take the steak out of the refrigerator 30 minutes prior to cooking, to bring to room temperature. Season with kosher salt and freshly ground black pepper and cover with plastic wrap.

Toast both sides of a rectangular piece of focaccia bread (2"x 5"x 1" thick)

Heat a thick-bottom sauté pan, on medium heat with 1 TBSP of light olive oil or canola. Sear all sides until a medium brown color is achieved (about 5 minutes). Do not sear too long or too hot to prevent the meat from becoming overcooked. Turn off the burner. Place steak on a sheet pan fitted with a cooling rack and place in the oven for 5 minutes. While the steak is in the oven, place a 2 oz piece of cold butter and one garlic clove in the pan to melt. Remove the steak from the oven and, with a spoon, baste the steak with the butter for about 1 minute. Let the steak rest for at least 6-7 minutes before slicing.